HOBART

Foodservice

Full Line Catalog

HOBART, WHERE EQUIPMENT AND SERVICE JOIN TOGETHER IN SUPPORT OF YOU.

Hobart makes a full line of equipment for the foodservice industry, including cooking, food machines, warewashers and Traulsen refrigeration. We support our customers when and where it counts the most. In the field, at your place. With nearly 200 locations and 1,700 factory-trained service representatives across the country, we're always close by to install, maintain and service your equipment.

OUR SUPPORT STARTS WITH HOBART RELIABILITY.

Hobart reliability starts at the beginning, with continuous analysis and testing of the raw materials used in both design and production. Each component of newly designed equipment is put through extensive testing. Throughout the manufacturing process, every Hobart product undergoes a series of systematic inspection checks to assure dependable and efficient operation. The final result is the most reliable food equipment in the industry.

NEW TECHNOLOGY AND INNOVATION TO SUPPORT YOUR FUTURE.

Hobart's award-winning, innovative food equipment supports you with new ways to help you improve product consistency, increase productivity, lower cost of ownership and help create a safe working environment.

EMPLOYEE TRAINING. ANOTHER SIGN OF OUR SUPPORT.

We can help you get your staff up and running quickly on our equipment. All our equipment comes with easy-to-follow training manuals. Some come with video instructions. We can also arrange for operator training programs at your business site(s) or work with your training staff to help set up programs.

YOUR HOBART DEALER.

Your closest point of support is usually your Authorized Hobart foodservice equipment dealer. An authoritative source of information about Hobart and the foodservice industry, your dealer can help you select the Hobart equipment that best addresses your needs. To find the Hobart dealer nearest you, go to www.hobartcorp.com.

CONSULTANT SUPPORT.

Our representatives will work closely with your consultant, providing the latest information on new products, cost-saving analyses, up-to-date specifications and performance data on all Hobart equipment.

With every piece of Hobart equipment, you get our unique support network. For more information, go to www.hobartcorp.com or call 1-888-4HOBART.

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WEIGHING SYSTEMS – SERVICE SCALE (PC BASED)

HLX

STANDARD FEATURES:

Operator Mode

- Large color touch screen display (10.4").
- Search database by description or nearest PLU number.
- Flash keys can be laid out by categories or classes.
- Programmable go-to-keys allows user to jump immediately to a location instead of going through a menu tree.
- Product and shelf life by day and/or hour.
- Programmable display of operator viewable fields.
- Flash keys links to intranet, web, or video pages: flip button in browser to scale application.
- Operator notes and product notes.
- Onscreen help questions and answers.
- Pop-up alphanumeric keyboard/numeric keypad.
- Ability to integrate Fresh Item Management solutions.

Supervisor Mode

- Onscreen help questions and answers.
- USB ports can support external keyboard and/or mouse.
- Graphics use a name instead of a number.
- Visual display of database records.
- System can estimate the number of additional records that may be added to the scale.
- COOL records can be created on the scale.
- User definable default values for item records.
- Ability to renumber PLU records.
- Database backup/merge/restore from USB drive.
- Database can be named to store more than one database to USB drive.

WEIGHING SYSTEMS – SERVICE SCALE (PC BASED)

HLX (Self Service)

STANDARD FEATURES:

- The Consumer weighs, labels and prices their product in the department at the scale.
- Easy-to-use interface designed similar to current self check out POS systems.
- Clean, uncluttered interface with crisp graphic images.
- Multi-lingual.
- Simple, easy to understand directions.
- Search product by "most popular", "A to Z", or PLU lookup.
- Configurable screen operation (return to start screen).
- Configurable size of flash keys, text on flash keys.
- Dual price frequent shopper displaying and labeling.
- Displays item information.
- Supported by 3rd party scale software.
- Design Increases self service scale use.
- User interface complements front end POS.
- Durable self-service post stands available as an accessory.
- Onscreen help questions and answers.
- Animations for consumer guided operation.
- 30 lb. x 0.005 dual range capacity.
- Zero button.
- Database can be backed up to USB drive.
- Email notification for out-of-labels.

HLX
Self Service
(Shown with POST-SS)

Quantum

STANDARD FEATURES:

- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF certified.
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1¾" to 10" length.

Memory

- 8.5 MB RAM standard, over 10,000 PLU's with standard item information.

Programmability

- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

Options:

- Narrow cassette.
- Linerless labels.

Quantum Self Service

STANDARD FEATURES:

- The consumer weighs, labels and prices their product in the department at the scale.
- Easy to read keypad.
- Telephone keypad format.
- Smooth keyboard stands up to cleaning and sanitizing.
- 30 lb. x .01 graduations.
- Full capacity tare.
- 115 Volt, 60 Hz, Single Phase, 1.25 Amps, 150 Watts.
- Dual price frequent shopper labeling.
- NSF certified.
- Lowest profile of any comparable scale on the market – 5¼" high.
- ATM style console with LCD graphics display.
- Flashkeys.
- Graphics capability.
- Retailer defined security.
- Easy cassette label loading system.
- Large label roll capacity.
- Custom label sizes and formats available from 1¾" to 10" length.

Memory

- 8.5 MB RAM standard, over 10,000 PLU's with standard item information.

Programmability

- Manual entry with keypad or attached keyboard.
- Network via serial, TCP/IP, or wireless communications.
- Disk backup and restore.

Options:

- Elevated keypad.
- Narrow cassette.
- Linerless labels.

Quantum Max™

STANDARD FEATURES:

- With Flash ROM, the Quantum scales are accessing the server for the latest scale application.
- Touch screen's ease of use makes the Quantum ideal for self service areas.
- Updates in a Flash! Less than two minutes!
- Hobart's Flash Keys combine with touch screen technology to allow the operator to perform transactions with one finger.
- Interfaces easily with PCs.
- Always current, automatically pulling data from the Intranet server. Aids loss prevention while improving merchandising at scale.
- 8.5 MB memory, over 10,000 PLU's with standard item information.
- Lower cost of ownership. No need for service to update each scale manually.
- Choose your technology: Wireless or wired connectivity. TCP/IP included.
- New Flash RAM lets you update your scale software remotely, eliminating the need for manual removal of chips.
- Redesigned touch screen keyboard simplifies operation.
- All Quantum scales can be upgraded to the Quantum Max.

WEIGHING SYSTEMS – DIGITAL SCALE
HBR301

HBR301-1

STANDARD FEATURES:

- Easy-to-read display
- Legal for trade
- Battery power supply (4) D cell
- Energy saver setting - set shutoff time to extend battery life
- Low battery indicator
- Check weighing
- Batch weighing
- Over and under weighing
- Adjustable display head for easy viewing
- Toggle between lb. and kg.
- Stainless steel platter
- Tare indicator
- Preset tare (package weight)
- Keyboard tare
- Zero key
- Stable weight indicator
- Automatic zero tracking
- AC/DC adapter
- Leveling leg set
- Leveling indicator

WEIGHING SYSTEMS – PRICE COMPUTING AND PORTION CONTROL SCALE
PS40

PS40
Price Computing and Portion Control Scale

STANDARD FEATURES:

- Simple touch key operation.
- Bright operator and customer backlit displays.
- Audible beep response.
- 6V 4-amp rechargeable battery comes standard.
- Power cord comes standard.
- Up to 50 programmable speed keys.
- 30 lb. x .01 weighing.
- Weight/price/total price displayed to 6 digits.
- Small footprint – 13.9"W x 13"L x 4.9"H.
- NSF approved and legal for trade.

VACUUM PACKAGING EQUIPMENT
HT120

HT120A
Analog Controls

HT120GD
Digital Controls

STANDARD FEATURES:

- Vacuum chamber size: 7.25" high x 16.75" wide x 19.56" long.
- Up to three cycles per minute.
- Quick-change, 16-in. seal bar.
- Compact tabletop model saves valuable countertop space.
- Simple operation and easy-to-use controls.
- Ideal for small to medium size processors, restaurants and supermarkets.
- Lid hinge system increases opening angle for easier product loading.
- The heavy duty, 1.25 horsepower BUSCH 021 vacuum pump powers the Hobart HT120 for years of dependable service.

The "Traulsen Difference" is much more than just a catchy advertising slogan. Rather it aptly sums up our overall philosophy of providing both high-quality and high ownership value in everything we do.

Let's face it, there are less expensive refrigerators and freezers on the market. However, only the refrigeration equipment works 24/7 in your kitchen, and has the ability to lose $100's or $1,000's of product in a single day. Then of course there is the inconvenience. If your refrigeration fails it upsets your entire operation, so this is no place for compromises.

Traulsen recognizes this, so we design and build our equipment to really deliver for you in all the vital areas of importance to your business. Durability and reliable operation are just the beginning. They also offer you the benefit of energy efficiency, large storage capacity, ease of use, long equipment life, and a host of value-added features.

But most of all they are designed for performance. After all, temperature maintenance and recovery are absolutely critical to both food safety and controlling food costs, which is what refrigeration is all about. In this we excel, that's why Traulsen has been the industry leader for seven decades and counting.

Refrigeration System

By combining carefully balanced, high quality components with precise microprocessor controls and careful construction, our systems cycle less often, and offers the energy efficiency you're looking for while still providing the outstanding reliability and performance your operation needs.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

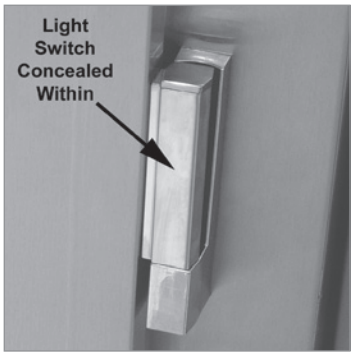
Easy to Use Controls

Traulsen uses "plug & play" microprocessor controls which have no moving parts, are much more precise than typical electro-mechanical controls, and replaces several of the most common failing parts (such as the time clock and temp control), providing far greater reliability.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

Concealed Light Switches



Traulsen solid door models include the light switch concealed inside every door hinge (even on half-height door models). This operates the interior lights automatically whenever the door is opened, while also protecting the switch from damage during loading/unloading.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Interior Arrangements

Each shelf has a rated capacity of 225 lbs. They span the entire inside width of the cabinet, are mounted on a pin system which does not require tools to remove, and don't ever need "junior" shelves between them. For convenience they are installed at the factory.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

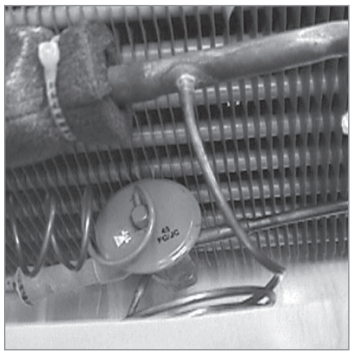
Condenser Cleaning

Cleaning the condenser coil is the single most important thing you can do to keep your refrigeration equipment operating efficiently. Traulsen locates this right behind the lift-up louver panel, facing front, making it so easy to clean this can be done in as little as a minute.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Metering Device



Use of a TXV allows for better temp recovery than possible with capillary tube designs. This is especially important during busy lunch and dinner periods where the doors are opened frequently. Your Traulsen will recover temperature quickly, keeping your food safe and minimizing shrink.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ❑ **Reduces Service Cost**
- ☑ **Value Added**

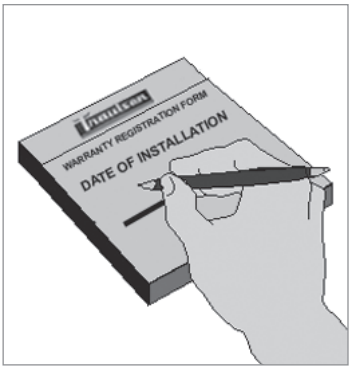
Heating System

By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with no temperature stratification, most are Energy Star listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Warranty Terms



Traulsen's warranty period begins at the time of **ACTUAL INSTALLATION**, regardless of time from shipment. This says that we stand behind our equipment, not hide behind the warranty. Most competitors have a clause limiting their standard warranty to 15-months from date of shipment.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ❑ **Reduces Service Cost**
- ☑ **Value Added**

Raised Metal Door Liner

Much more durable than those made of plastic, they are unlikely to ever crack or break. Their raised design protects the gaskets from damage during loading and unloading. As a result the gaskets will likely have to be replaced less often than those of some other brands.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

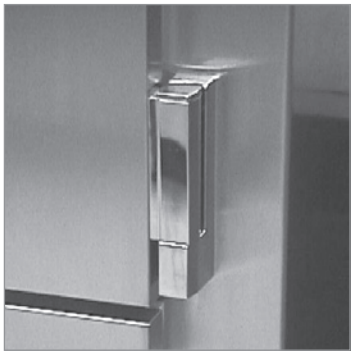
All Metal Construction

Look, you'll find no plastic used anywhere in the construction of our reach-in cabinets. The doors are metal. The handles are metal. The breaker caps are metal. There is no plastic seam surrounding the doors or cabinet front perimeter. There is nothing but high quality metal used throughout.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

Cam-Lift Hinge Design

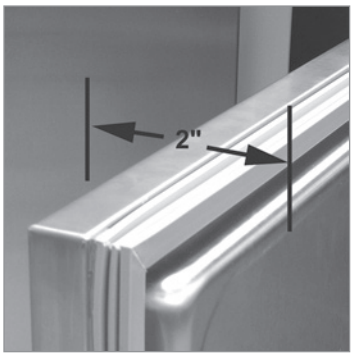


Traulsen uses cam-lift type door hinges. These self-close at up to 90°, have a stay-open feature past 120°, and can be opened past 180° without damage. They are heavy duty and include a lifetime warranty.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Insulation

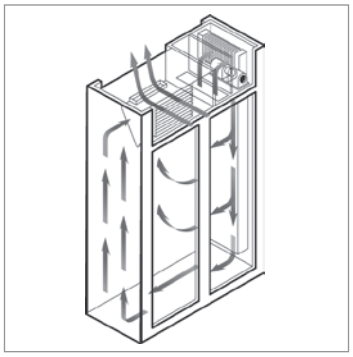


Traulsen insulates the entire cabinet, including the doors, with at least 2" foamed in place insulation. Not only does this provide superior insulating characteristics, but it also adds significant strength to our already rugged design.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

Air-Flow Pattern



Traulsen's clockwise air-flow pattern keeps cold air in and warm air out much better than back to front designs, which tend to spill cold air out on to the floor whenever opened. A key element is our rear biased return air-duct that protects the system from ingesting warm kitchen air whenever the door is opened.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ❑ **Reduces Service Cost**
- ❑ **Value Added**

Dead Bolt Door Locks

Traulsen solid door units use only a sturdy cylinder type lock. The deadbolt catches upon a solid metal lock keeper mounted alongside, providing for a secure door closure. When any Traulsen door is locked closed, it stays closed!

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

Reach-In Solid Door Models

STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, self-contained, with cord and plug attached (208/115V 3-section freezers)
- Automatically activated incandescent light with concealed switch
- -10°F freezer capability (freezers only)
- Self-closing doors with stay open feature and locks
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Guaranteed for life door hinges
- Guaranteed for life door handles
- One year parts & labor warranty
- Five year compressor warranty

G20010

ONE SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS	FREEZERS
29⅞" x 35" x 83¼"	Full	Right	G10010★	G12010★
	Full	Left	G10011★	G12011★
	Half	Right	G10000★	G12000★
	Half	Left	G10001★	G12001★

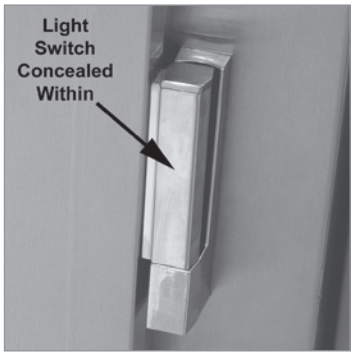
TWO SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS	FREEZERS
52⅛" x 35" x 83¼"	Full	L/R	G20010★	G22010★
	Full	R/L	G20011★	G22011★
	Full	R/R	G20012★	G22012★
	Full	L/L	G20013★	G22013★
	Half	L/R	G20000★	G22000★
	Half	R/L	G20001★	G22001★
	Half	R/R	G20002★	G22002★
	Half	L/L	G20003★	G22003★

THREE SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS	FREEZERS
76⅝" x 35" x 83¼"	Full	L/R/R	G30010★	G31310
	Full	L/L/R	G30011★	G31311
	Full	R/R/R	G30012★	G31312
	Full	L/L/L	G30013★	G31313
	Half	L/R/R	G30000★	G31300
	Half	L/L/R	G30001★	G31301
	Half	R/R/R	G30002★	G31302
	Half	L/L/L	G30003★	G31303

Concealed Light Switches



Traulsen solid door models include the light switch concealed inside every door hinge (even on half-height door models). This operates the interior lights automatically whenever the door is opened, while also protecting the switch from damage during loading/unloading.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

REFRIGERATORS

Reach-In Glass Door Models

STANDARD FEATURES:

- Stainless steel exterior front finish
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, with cord and plug attached, consult factory for other voltages
- All models shown self-contained, remote options are available
- Incandescent light with exterior switch
- Self-closing doors with stay open feature and locks
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Guaranteed for life door hinges
- One year parts & labor warranty
- Five year compressor warranty

G21000

ONE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS
29⅞" x 35" x 83¼"	Full	Right	G11010★
	Full	Left	G11011★
	Half	Right	G11000★
	Half	Left	G11001★

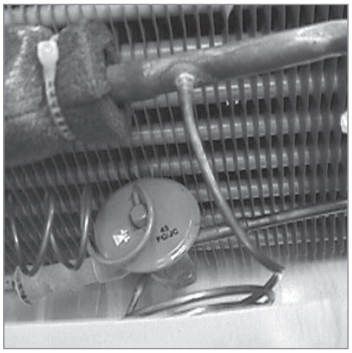
TWO SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS
52⅛" x 35" x 83¼"	Full	L/R	G21010★
	Full	R/L	G21011★
	Full	R/R	G21012★
	Full	L/L	G21013★
	Half	L/R	G21000★
	Half	R/L	G21001★
	Half	R/R	G21002★
	Half	L/L	G21003★

THREE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	REFRIGERATORS
76⅝" x 35" x 83¼"	Full	L/R/R	G32010
	Full	L/L/R	G32011
	Full	R/R/R	G32012
	Full	L/L/L	G32013
	Half	L/R/R	G32000
	Half	L/L/R	G32001
	Half	R/R/R	G32002
	Half	L/L/L	G32003

Metering Device



Use of a TXV allows for better temp recovery than possible with capillary tube designs. This is especially important during busy lunch and dinner periods where the doors are opened frequently. Your Traulsen will recover temperature quickly, keeping your food safe and minimizing shrink.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ❑ **Reduces Service Cost**
- ☑ **Value Added**

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

Pass-Thru Solid Door & Glass Door Models

G11010P

STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish (solid door models)
- Anodized aluminum sides (including returns) and interior
- Microprocessor control with 3-digit LED temperature display
- 115/60/1 voltage, with cord and plug attached, consult factory for other voltages
- Automatically activated incandescent light with concealed switch (solid door models)
- -10°F freezer capability (freezers only)
- Incandescent light with exterior switch (glass door models)
- Self-closing doors with stay open feature and locks
- Three epoxy coated shelves per section
- Four 6" high casters with brakes
- Automatic, non-electric condensate evaporator
- Guaranteed for life door hinges
- Guaranteed for life door handles (solid door models)
- One year parts & labor warranty
- Five year compressor warranty

ONE SECTION PASS-THRU SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	OTHER SIDE**	
29⅞" x 37 15/16" x 83¼"	Full	Right	Right	G10012P★
	Full	Right	Left	G10013P★
	Full	Left	Left	G10014P★
	Full	Left	Right	G10015P★
	Half	Right	Right	G10002P★
	Half	Right	Left	G10003P★
	Half	Left	Left	G10004P★
	Half	Left	Right	G10005P★

TWO SECTION PASS-THRU SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	OTHER SIDE**	
52⅛" x 37 15/16" x 83¼"	Full	L/R	L/R	G20014P★
	Full	L/L	L/L	G20015P★
	Full	R/L	R/L	G20016P★
	Full	R/R	R/R	G20017P★
	Half	L/R	L/R	G20004P★
	Half	L/L	L/L	G20005P★
	Half	R/L	R/L	G20006P★
	Half	R/R	R/R	G20007P★

ONE SECTION PASS-THRU GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	OTHER SIDE**	
29⅞" x 37 15/16" x 83¼"	Full	Right	Right	G11012P
	Full	Right	Left	G11013P
	Full	Left	Left	G11014P
	Full	Left	Right	G11015P
	Half	Right	Right	G11002P
	Half	Right	Left	G11003P
	Half	Left	Left	G11004P
	Half	Left	Right	G11005P

TWO SECTION PASS-THRU GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		REFRIGERATORS
		CONTROL SIDE	OTHER SIDE**	
52⅛" x 37 15/16" x 83¼"	Full	L/R	L/R	G21014P
	Full	L/L	L/L	G21015P
	Full	R/L	R/L	G21016P
	Full	R/R	R/R	G21017P
	Half	L/R	L/R	G21004P
	Half	L/L	L/L	G21005P
	Half	R/L	R/L	G21006P
	Half	R/R	R/R	G21007P

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

** = Hinging when viewed from that side

Reach-In & Pass-Thru

STANDARD FEATURES:

- Stainless steel exterior front finish
- Stainless steel exterior door finish
- Anodized aluminum sides (including returns) and interior
- Plug and play microprocessor control with 3-digit LED temp display
- Self-closing doors with stay open feature and locks
- Three plated shelves per section
- Four 6" high casters with brakes
- One year parts & labor warranty

G14310

G24300

ONE SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	HEATED CABINETS
29⅞" x 35" x 83¼"	Half	Right	G14300★
	Half	Left	G14301★
	Full	Right	G14310★
	Full	Left	G14311★

TWO SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	HEATED CABINETS
52⅛" x 35" x 83¼"	Half	L/R	G24300★
	Half	R/R	G24302★
	Half	L/L	G24303★
	Full	L/R	G24310★
	Full	R/R	G24312★
	Full	L/L	G24313★

ONE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		HEATED CABINETS
		CONTROL SIDE	OTHER SIDE**	
29⅞" x 37 15/16" x 83¼"	Half	Right	Right	G14302P★
	Half	Right	Left	G14303P★
	Half	Left	Left	G14304P★
	Half	Left	Right	G14305P★
	Full	Right	Right	G14312P★
	Full	Right	Left	G14313P★
	Full	Left	Left	G14314P★
	Full	Left	Right	G14315P★

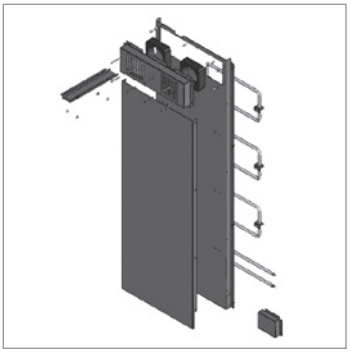
TWO SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING		HEATED CABINETS
		CONTROL SIDE	OTHER SIDE**	
52⅛" x 37 15/16" x 83¼"	Half	L/R	L/R	G24304P★
	Half	L/L	L/L	G24305P★
	Half	R/R	R/R	G24307P★
	Full	L/R	L/R	G24314P★
	Full	L/L	L/L	G24315P★
	Full	R/R	R/R	G24317P★

** = Hinging when viewed from that side

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

Heating System



By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with no temperature stratification, are Energy Star listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Reach-In Solid Door Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM Data Protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system (refrigerators & freezers)
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- -10°F freezer capability (freezers only)
- Guaranteed for life cam-lift hinges
- Automatic non-electric condensate evaporator (refrigerators & freezers)
- Three plated shelves per section
- Automatically activated incandescent lights
- Guaranteed for life work flow door handle
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Four 6" high adjustable stainless steel legs
- Remote Glycol applications (refrigerator & freezer only, consult factory)
- One year parts & labor warranty
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty

RHT132WUT shown with optional door configuration and casters

ONE SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	FREEZERS	HOT FOOD	DUAL TEMPS
32" x 35" x 83¼"	Full	RHT132EUT-FHS	RLT132EUT-FHS	Consult Factory	N/A
	Half	RHT132EUT-HHS	RLT132EUT-HHS	Consult Factory	Consult Factory
29⅞" x 35" x 83¼"	Full	RHT132WUT-FHS★	RLT132WUT-FHS★	RHF132W-FHS★	N/A
	Half	RHT132WUT-HHS★	RLT132WUT-HHS★	RHF132W-HHS★	RDT132WUT-HHS
29⅞" x 29" x 83¼"	Full	RHT126WUT-FHS	RLT126WUT-FHS	Consult Factory	N/A
	Half	RHT126WUT-HHS	RLT126WUT-HHS	Consult Factory	RDT126WUT-HHS
26⅜" x 35" x 83¼"	Full	RHT132NUT-FHS	RLT132NUT-FHS	Consult Factory	N/A
	Half	RHT132NUT-HHS	RLT132NUT-HHS	Consult Factory	Consult Factory
24" x 35" x 83¼"	Full	RHT132DUT-FHS	RLT132DUT-FHS	Consult Factory	N/A
	Half	RHT132DUT-HHS	RLT132DUT-HHS	Consult Factory	RDT132DUT-HHS

TWO SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	FREEZERS	HOT FOOD	DUAL TEMP
58" x 35" x 83¼"	Full	RHT232WUT-FHS★	RLT232WUT-FHS★	RHF232W-FHS★	RDT232WUT-FHS
	Half	RHT232WUT-HHS★	RLT232WUT-HHS★	RHF232W-HHS★	RDT232WUT-HHS
58" x 29" x 83¼"	Full	RHT226WUT-FHS	RLT226WUT-FHS	Consult Factory	Consult Factory
	Half	RHT226WUT-HHS	RLT226WUT-HHS	Consult Factory	Consult Factory
52⅛" x 35" x 83¼"	Full	RHT232NUT-FHS★	RLT232NUT-FHS★	Consult Factory	RDT232NUT-FHS
	Half	RHT232NUT-HHS★	RLT232NUT-HHS★	Consult Factory	RDT232NUT-HHS
48" x 35" x 83¼"	Full	RHT232DUT-FHS	RLT232DUT-FHS	Consult Factory	RDT232DUT-FHS
	Half	RHT232DUT-HHS	RLT232DUT-HHS	Consult Factory	RDT232DUT-HHS

THREE SECTION REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	FREEZERS	HOT FOOD	DUAL TEMP
86⅛" x 35" x 83¼"	Full	RHT332WUT-FHS	RLT332WUT-FHS	RHF332W-FHS★	RDT332WUT-FHS
	Half	RHT332WUT-HHS	RLT332WUT-HHS	RHF332W-HHS★	RDT332WUT-HHS
76 5/16" x 35" x 83¼"	Full	RHT332NUT-FHS	RLT332NUT-FHS	Consult Factory	RDT332NUT-FHS
	Half	RHT332NUT-HHS	RLT332NUT-HHS	Consult Factory	RDT332NUT-HHS

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

REFRIGERATORS

Reach-In Glass Door Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM Data Protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Self-closing doors with stay open feature
- Guaranteed for life cam-lift hinges*
- Automatic non-electric condensate evaporator
- Three plated shelves per section
- Incandescent lights with exterior switch*
- Vertical metal door handle(s)
- Stainless steel breaker caps*
- Magnetic snap-in door gaskets*
- Four 6" high adjustable stainless steel legs
- One year parts & labor warranty
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty
- UL listed & NSF certified

** Except sliding glass doors with fluorescent lights standard, aluminum door breakers, and no gaskets required.*

RHT232WUT-FSL shown with optional casters

ONE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS
29⅞" x 35" x 83¼"	Full	RHT132WUT-FHG★
	Half	RHT132WUT-HHG★
29⅞" x 29" x 83¼"	Full	RHT126WUT-FHG
	Half	RHT126WUT-HHG
24" x 35" x 83¼"	Full	RHT132DUT-FHG
	Half	RHT132DUT-HHG

TWO SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS
58" x 35" x 83¼"	Full	RHT232WUT-FHG★
	Half	RHT232WUT-HHG★
58" x 29" x 83¼"	Full	RHT226WUT-FHG
	Half	RHT226WUT-HHG
52⅛" x 35" x 83¼"	Full	RHT232NUT-FHG★
	Half	RHT232NUT-HHG★
48" x 35" x 83¼"	Full	RHT232DUT-FHG
	Half	RHT232DUT-HHG

THREE SECTION REACH-IN GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS
86⅛" x 35" x 83¼"	Full	RHT332WUT-FHG
	Half	RHT332WUT-HHG
76 5/16" x 35" x 83¼"	Full	RHT332NUT-FHG
	Half	RHT332NUT-HHG

TWO SECTION REACH-IN SLIDING GLASS DOOR MODELS

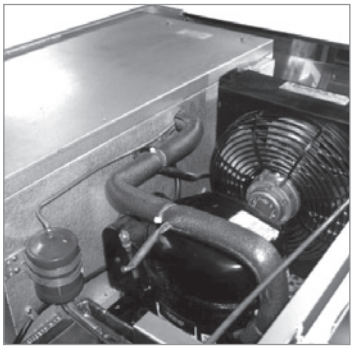
WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS
58" x 33" x 83¼"	Full	RHT232WUT-FSL
	Half	RHT232WUT-HSL
52⅛" x 33" x 83¼"	Full	RHT232NUT-FSL
	Half	RHT232NUT-HSL

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

Glass door models with incandescent lights are ENERGY STAR® listed, however fluorescent lights do not meet the ENERGY STAR® criteria.

Refrigeration System



By combining carefully balanced, high quality components with precise microprocessor controls and careful construction, our systems cycle less often, and offer the energy efficiency you're looking for while still providing the outstanding reliability and performance your operation needs.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Pass-Thru Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM Data Protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- Guaranteed for life cam-lift hinges
- Automatic non-electric condensate evaporator (refrigerators only)
- Three plated shelves per section
- Automatically activated incandescent lights
- Guaranteed for life work flow door handle
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Four 6" high adjustable stainless steel legs
- One year parts & labor warranty
- Five year compressor warranty (refrigerators only)
- Two year INTELA-TRAUL® control warranty
- UL listed & NSF certified

AHT232NPUT-HHG shown with optional glass doors and casters

ONE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	HOT FOOD
29 7/8" x 37 15/16" x 83 1/4"	Full	RHT132WPUT-FHS★	RHF132WP-FHS★
	Half	RHT132WPUT-HHS★	RHF132WP-HHS★
29 7/8" x 31 15/16" x 83 1/4"	Full	RHT126WPUT-FHS	N/A
	Half	RHT126WPUT-HHS	N/A

TWO SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	HOT FOOD
52 1/8" x 37 15/16" x 83 1/4"	Full	RHT232NPUT-FHS★	N/A
	Half	RHT232NPUT-HHS★	N/A
58" x 37 15/16" x 83 1/4"	Full	RHT232WPUT-FHS★	RHF232WP-FHS★
	Half	RHT232WPUT-HHS★	RHF232WP-HHS★
58" x 31 15/16" x 83 1/4"	Full	RHT226WPUT-FHS	Consult Factory
	Half	RHT226WPUT-HHS	Consult Factory

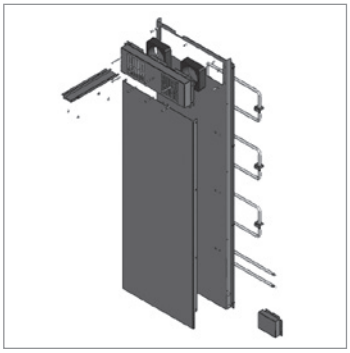
THREE SECTION PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	REFRIGERATORS	HOT FOOD
76 5/16" x 37 15/16" x 83 1/4"	Full	RHT332NPUT-FHS	N/A
	Half	RHT332NPUT-HHS	N/A
86 1/8" x 37 15/16" x 83 1/4"	Full	RHT332WPUT-FHS	RHF332WP-FHS★
	Half	RHT332WPUT-HHS	RHF332WP-HHS★

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

Heating System



By using large, low watt-density heating elements combined with low velocity fans, Traulsen's hot food holding cabinets offer outstanding performance with no temperature stratification, are Energy Star listed for efficiency, start-up quickly and greatly reduce lifetime service costs.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ☑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ❑ **Value Added**

Roll-In & Roll-Thru Models

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior (R-Series)
- Anodized aluminum interior (A-Series)
- NAFEM data protocol compliant INTELA-TRAUL® microprocessor control system
- Self-contained, balanced refrigeration system
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers), 135°F to 180°F (hot food cabinets)
- Self-closing doors with stay open feature
- -10°F freezer capability (freezers only)
- Guaranteed for life cam-lift hinges
- Automatic non-electric condensate evaporator
- Maximum rack size:
  "L" height models = 27" w x 29" d x 66" h
  "H" height models = 27" w x 29" d x 72" h
- Guaranteed for life work flow door handle
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Remote Glycol applications (refrigerator & freezer only, consult factory)
- One year parts & labor warranty
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty
- UL listed & NSF certified

RRI132LUT-FHS

ONE SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
35½" x 35 9/16" x 83¼"	Full	66" High	RRI132LUT-FHS★	RIF132LUT-FHS★	RIH132L-FHS★
35½" x 35 9/16" x 89⅛"	Full	72" High	RRI132HUT-FHS★	RIF132HUT-FHS★	RIH132H-FHS

ONE SECTION ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
35½" x 39⅛" x 83¼"	Full	66" High	RRI132LPUT-FHS	Consult Factory	RIH132LP-FHS★

TWO SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
68" x 35 9/16" x 83¼"	Full	66" High	RRI232LUT-FHS★	RIF232LUT-FHS	RIH232L-FHS★
68" x 35 9/16" x 89⅛"	Full	72" High	RRI232HUT-FHS★	RIF232HUT-FHS	RIH232H-FHS

TWO SECTION ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
68" x 39⅛" x 83¼"	Full	66" High	RRI232LPUT-FHS	Consult Factory	RIH232LP-FHS★

THREE SECTION ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
100½" x 35 9/16" x 83¼"	Full	66" High	RRI332LUT-FHS	RIF332LUT-FHS	RIH332L-FHS★
100½" x 35 9/16" x 89⅛"	Full	72" High	RRI332HUT-FHS	RIF332HUT-FHS	RIH332H-FHS

THREE SECTION ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	RACKS	REFRIGERATORS	FREEZERS	HOT FOOD
100½" x 39⅛" x 83¼"	Full	66" High	RRI332LPUT-FHS	Consult Factory	RIH332LP-FHS★

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

All R-Series models are also available in the Traulsen A-Series which is identical to the R-Series, however, the A-Series models are built with an anodized aluminum cabinet interior.

REFRIGERATORS, FREEZERS

Compact Undercounter Models

STANDARD FEATURES:

- Stainless steel exterior front, top, sides and door(s)
- Anodized aluminum interior
- Interior mounted thermometer
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay open feature
- Two powder-coated shelves per door
- Four 6" high legs
- Automatic, non-electric condensate evaporator
- One year parts & labor warranty
- Five year compressor warranty

UHT60
shown with optional casters

COMPACT UNDERCOUNTER MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS	FREEZERS
27" x 30⅞" x 35½"	1	UHT27	ULT27
48" x 30⅞" x 35½"	2	UHT48	ULT48
60" x 30⅞" x 35½"	2	UHT60	ULT60

REFRIGERATORS

Compact Prep Table Models

STANDARD FEATURES:

- Stainless steel exterior front, sides and door(s)
- Stainless steel pan cover with pivoting front lid
- Full compliment of sixth size 4" deep plastic pans and divider bars included
- Reversible, full-length nylon cutting board
- 6" deep pan capacity
- Anodized aluminum interior
- Interior mounted thermometer
- Meets NSF 7 Standard for prep tables
- 115/60/1 voltage, self-contained, with cord and plug attached
- Self-closing door(s) with stay open feature
- Two powder coated shelves per door
- Four 6" high legs
- Automatic non-electric condensate evaporator
- One year parts & labor warranty
- Five year compressor warranty

UPT Model
shown with optional casters

UST Model
shown with optional casters

COMPACT PREP TABLE MODELS, SELF-CONTAINED

WIDTH	DEPTH x HEIGHT**		REFRIGERATORS	PAN CAPACITY*
	UST MODELS	UPT MODELS		
27"	33⅜" x 37⅞"	33⅝" x 44¾"	UST276 / UPT276	6
27"	33⅜" x 37⅞"	33¾" x 46"	UST279 / UPT279	9
48"	33⅜" x 37⅞"	33¾" x 44¾"	UST488 / UPT488	8
48"	33⅜" x 37⅞"	33¾" x 44¾"	UST4812 / UPT4812	12
48"	33⅜" x 37⅞"	33¾" x 46"	UST4818 / UPT4818	18
60"	33⅜" x 37⅞"	33¾" x 44¾"	UST6012 / UPT6012	12
60"	33⅜" x 37⅞"	33¾" x 46"	UST6024 / UPT6024	24

* Capacity shown using sixth size pans
** Height overall – lid closed

REFRIGERATORS
Full Size Undercounter Models

STANDARD FEATURES:

- Stainless steel front, door(s) and interior
- NAFEM Data Protocol compliant
- INTELA-TRAUL® microprocessor control system
- Self-contained balanced refrigeration system
- Environmentally friendly R-134a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Two plated shelves per section
- Magnetic snap-in door gasket(s)

TU072HT
shown with optional top and casters

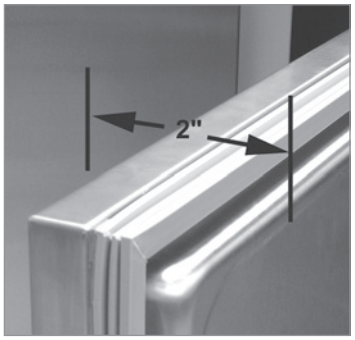
- 6" high adjustable stainless steel legs
- One year parts and labor warranty
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty
- UL and NSF listed

FULL SIZE UNDERCOUNTER MODELS

LENGTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS
44" x 34" x 34"	1	TU044HT★
72" x 34" x 34"	2	TU072HT★
100" x 34" x 34"	3	TU100HT★

★ Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.

Insulation



Traulsen insulates the entire cabinet, including the doors, with at least 2" foamed in place insulation. Not only does this provide superior insulating characteristics (total R-Factor 12.5), but it also adds significant strength to our already rugged design.

Ownership Benefits

- ❑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ☑ **Reduces Service Cost**
- ☑ **Value Added**

REFRIGERATORS
Equipment Stand Models

STANDARD FEATURES:

- Stainless steel exterior and interior
- Stainless steel Marine top
- NAFEM Data Protocol compliant
- INTELA-TRAUL® microprocessor control system
- Self-contained balanced refrigeration system
- Environmentally friendly R-404a refrigerant
- Standard operating temperature 34°F to 38°F
- Automatic, condensate evaporator
- Self-closing drawers with stay open feature
- Accommodates 400 lbs. per section
- Each drawer accommodates 6" deep pans
- 4" high casters
- One year parts and labor warranty
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty
- Three year drawer warranty (parts only)
- UL listed and NSF certified

TE065HT

EQUIPMENT STAND MODELS

LENGTH x DEPTH* x HEIGHT	NUMBER DRAWERS	REFRIGERATORS
36" x 34⅛" x 26"	2	TE036HT
48" x 34⅛" x 26"	2	TE048HT
60" x 34⅛" x 26"	2	TE060HT
65" x 34⅛" x 26"	4	TE065HT
72" x 34⅛" x 26"	4	TE072HT
84" x 34⅛" x 26"	4	TE084HT
96" x 34⅛" x 26"	6	TE096HT
110" x 34⅛" x 26"	6	TE110HT

* Depth overall – including handle

Full Size Prep Table Models

STANDARD FEATURES:

- Stainless steel exterior and interior
- 115/60/1 voltage, self-contained, with cord & plug attached
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- Accommodates industry standard full & third size pans without the use of adapter bars
- Two (2) shelves per door
- 6" high casters on adjustable channel mounting system
- Self-closing door(s) with stay open feature
- Temperature rail equipped with drain & flush valve
- Automatic non-electric condensate evaporator
- One year parts and labor warranty
- Five year compressor warranty

WIDTH x DEPTH x HEIGHT	REFRIGERATORS	PAN CAPACITY*
48" x 36" x 48 3/8"	TS048HT	6
66" x 36" x 48 3/8"	TS066HT	9
72" x 36" x 48 3/8"	TS072HT	10
90" x 36" x 48 3/8"	TS090HT	12

*Capacity shown using third size pans

CUSTOMIZE YOUR TRAULSEN FULL SIZE PREP TABLE WITH ONE OR MORE OF OUR MANY ACCESSORIES

Ambient Pan Holder

Garnish Rack

Scale Shelf

Cutting Board & Ticket Rail

"All-Day" Temperature Performance to NSF7 Test Requirements

Traulsen's full size prep table is equipped with TempAssure, a specially engineered forced air design which circulates cold air around and underneath the pans as well as lofting a protective blanket over the food surface, effectively insulating it from warm kitchen air.

Ownership Benefits

- ☑ **Reduces Food Cost**
- ❑ **Reduces Energy Cost**
- ❑ **Reduces Service Cost**
- ☑ **Value Added**

CHILLERS – BLAST CHILLERS

Undercounters, Reach-In & Roll-In/Roll-Thru

STANDARD FEATURES:

- Stainless steel exterior
- Stainless steel interior
- NAFEM Data Protocol compliant, Smart Chill® control
- Three chill modes: blast chill, soft chill and freeze
- Automatic refrigerated hold mode at end of chill cycle
- Three Traulsen exclusive SmartProbes™
- Chill by temperature, by time or by product (Traulsen exclusive)
- On-board printer and Traulsen exclusive label printer
- Field rehingeable door(s) (RBC50 & RBC100 only)
- One-button "EZ Start" feature
- Guaranteed for life door handles and hinges
- One year parts & labor warranty
- Five year compressor warranty

AUTOMATIC HACCP DOCUMENTATION

Two on-board printers provided standard. First provides all data required by HACCP. Second prints exclusive label for container.

RBC200

RBC50

RBC100

UNDERCOUNTER MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	CAPACITIES	
		LBS.	PANS*
54" x 34½" x 34"	RBC50	50	5

*12" x 20" pans

REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	CAPACITIES	
		LBS.	PANS*
34" x 41⅝" x 80⅛"	RBC100	100	10

*12" x 20" pans

ROLL-IN MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	CAPACITIES	
		LBS.	PANS*
48½" x 37½" x 89½"	RBC200	200	26
48½" x 71½" x 89½"	RBC400	400	52

*12" x 20" pans ** Consult factory for special depth units (combi-oven compatibility).

ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	BLAST CHILLERS	CAPACITIES	
		LBS.	PANS*
48½" x 37½" x 89½"	RBC200RT	200	26
48½" x 75" x 89½"	RBC400RT	400	52

*12" x 20" pans ** Consult factory for special depth units (combi-oven compatibility).

CHILLERS – QUICK CHILLER

Undercounter

WIDTH x DEPTH x HEIGHT	QUICK CHILLER
48" x 36" x 34"	TU048QC

STANDARD FEATURES:

- Stainless steel exterior and interior
- INTELA-TRAUL® microprocessor control system with 3 digit LED
- 115/60/1 voltage, self-contained, with cord & plug attached
- Left hand refrigeration system
- Condenser filter
- Non-electric automatic condensate evaporator
- Operates at 31°F to 35°F
- Two plated shelves on pins
- 6" high legs
- Five year compressor & one year service/labor warranty
- Two year control warranty
- Three year drawer parts warranty

Commercial Spacesaver Models

STANDARD FEATURES:

- Stainless steel exterior and interior finish
- Self-contained balanced refrigeration system
- Environmentally friendly R-134a (refrigerators) and R-404a (freezers) refrigerant
- Standard operating temperature 34°F to 38°F (refrigerators), 0°F to -5°F (freezers) and 53°F to 57°F (wine units)
- Self-closing doors with stay open feature
- Guaranteed for life cam-lift hinges
- All doors include a cylinder lock
- Bottom mounted electric condensate evaporator
- Plated shelves
- Incandescent lights with exterior switch
- Guaranteed for life work flow door handle (solid door models only)
- Stainless steel breaker caps
- Magnetic snap-in door gaskets
- Four 6" high adjustable stainless steel legs
- One year parts and labor warranty
- Five year compressor warranty
- UL listed and NSF certified

UR48DT

SPACESAVER REFRIGERATOR SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	NUMBER DRAWERS	DOOR HINGING	REFRIGERATORS
30" x 27" x 83¼"	3/4	2	Right	UR30HT-16
	3/4	2	Left	UR30HT-17
48" x 27" x 83¼"	3/4	4	L/R	UR48HT-55

SPACESAVER REFRIGERATOR GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	NUMBER DRAWERS	DOOR HINGING	REFRIGERATORS
30" x 27" x 83¼"	3/4	2	Right	UR30HT-22
	3/4	2	Left	UR30HT-23
48" x 27" x 83¼"	3/4	4	L/R	UR48HT-57

SPACESAVER WINE REFRIGERATOR SOLID DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	WINE REFRIGERATORS
30" x 27" x 83¼"	Full	Right	UR30WT-27
	Full	Left	UR30WT-33
	Half	Right	UR30WT-34
	Half	Left	UR30WT-35
48" x 27" x 83¼"	Full	L/R	UR48WT-26
	Half	L/R	UR48WT-35

Our unique wine rack controls sedimentation by minimizing vibration. This specially designed shelf properly tilts bottles, keeping the corks moist and preventing bottle slippage. Bottles are easy to access and labels are easy to read.

SPACESAVER WINE REFRIGERATOR GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	DOOR HINGING	WINE REFRIGERATORS
30" x 27" x 83¼"	Full	Right	UR30WT-28
	Full	Left	UR30WT-30
	Half	Right	UR30WT-36
	Half	Left	UR30WT-37
48" x 27" x 83¼"	Full	L/R	UR48WT-27
	Half	L/R	UR48WT-36

SPACESAVER REFRIGERATOR/FREEZER SOLID & GLASS DOOR MODELS

WIDTH x DEPTH x HEIGHT	DOOR LENGTH	NUMBER DRAWERS	DOOR HINGING	REFRIGERATOR/ FREEZER
48" x 27" x 83¼"	Full & 3/4	2	L/R	UR48DT-6*
48" x 27" x 83¼"	Full & 3/4	2	L/R	UR48DT-14**

*Solid door model ** Glass door model

SPECIAL APPLICATIONS – REFRIGERATORS, HOT FOOD

Fire Rated

STANDARD FEATURES:

- Stainless steel exterior and interior finish
- INTELA-TRAUL® microprocessor control system
- Refrigerators: 115/60/1 voltage, self-contained, with cord and plug attached
- Heated Cabinets: 208/115/60/1 voltage (cord and plug attached on one section models only)
- Top housing recessed 8"
- Self-closing doors
- 90 minute specification of UL Special Purpose Fire Doors
- Three plated shelves per section (pass-thru models only)
- Automatic, non-electric condensate evaporator (except one section refrigerator model which requires a floor drain)
- One year parts and labor warranty (refrigerator models only)
- Five year compressor warranty (refrigerator models only)
- Two year INTELA-TRAUL® control warranty

RHT132WPUT-HFR

PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	SECTIONS	REFRIGERATORS	HOT FOOD
29⅞" x 42" x 83¼"	Full	One	RHT132WPUT-FFR	RHF132WP-FFR
	Half	One	RHT132WPUT-HFR	RHF132WP-HFR
58" x 42" x 83¼"	Full	Two	RHT232WPUT-FFR	RHF232WP-FFR
	Half	Two	RHT232WPUT-HFR	RHF232WP-HFR

ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	DOOR	SECTIONS	REFRIGERATORS	HOT FOOD
39⅝" x 43¼" x 83¼"	Full	One	RRI132LPUT-FFR	Consult Factory
35½" x 43¼" x 83¼"	Full	One	Consult Factory	RIH132LP-FFR
68" x 43¼" x 83¼"	Full	Two	RRI232LPUT-FFR	Consult Factory
	Full	Two	Consult Factory	RIH232LP-FFR

SPECIAL APPLICATIONS – REFRIGERATORS

Fish File

STANDARD FEATURES:

- Stainless steel exterior and interior finish
- Digital temperature display
- 115/60/1 voltage; self-contained, with cord and plug attached
- Four stainless steel self-closing drawers per section
- Each drawer includes one specially designed storage pan
- Four 6" high adjustable stainless steel legs
- One year parts and labor warranty (refrigerator models only)
- Five year compressor warranty (refrigerator models only)

RFS126NUT

REACH-IN MODELS, SELF-CONTAINED

WIDTH x DEPTH x HEIGHT	DRAWERS	REFRIGERATORS
28" x 29" x 83¼"	Four	RFS126NUT
52⅛" x 29" x 83¼"	Eight	RFS226NUT

Correctional Facilities Application

STANDARD CORRECTIONAL FEATURES:

- Locking hasps to ensure contents
- Stainless steel flanged legs prevents tipping over
- Diamond mesh screen system cover protects system
- Lexan cover protects controller
- Welded universal tray slides prevents removal
- Hinges without covers
- Safety screws secure all components

Includes Traulsen's INTELA-TRAUL® control

RH132N-CORO1

REFRIGERATOR REACH-IN & PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
26 3/8" x 35" x 83 1/4"	One	Left	RH132N-COR01	Reach-In
26 3/8" x 35" x 83 1/4"	One	Right	RH132N-COR02	Reach-In
26 3/8" x 37 15/16" x 83 1/4"	One	FHR/RHR	RH132NP-COR01	Pass-Thru
26 3/8" x 37 15/16" x 83 1/4"	One	FHL/RHL	RH132NP-COR02	Pass-Thru
52 1/8" x 35" x 83 1/4"	Two	L/R	RH232N-COR01	Reach-In
52 1/8" x 37 15/16" x 83 1/4"	Two	FHS/RHS	RH232NP-COR01	Pass-Thru

REFRIGERATOR ROLL-IN & ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
35 1/2" x 35 9/16" x 83 1/4"	One	Left	RR132L-COR01	Roll-In
35 1/2" x 35 9/16" x 83 1/4"	One	Right	RR132L-COR02	Roll-In
35 1/2" x 39 1/8" x 83 1/4"	One	FHR/RHR	RR132LP-COR01	Roll-Thru
35 1/2" x 39 1/8" x 83 1/4"	One	FHL/RHL	RR132LP-COR02	Roll-Thru
68" x 35 9/16" x 83 1/4"	Two	L/R	RR232L-COR01	Roll-In
68" x 39 1/8" x 83 1/4"	Two	FHS/RHS	RR232LP-COR01	Roll-Thru

FREEZER REACH-IN MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	FREEZERS	TYPE
26 3/8" x 35" x 83 1/4"	One	Left	RL132N-COR01	Reach-In
26 3/8" x 35" x 83 1/4"	One	Right	RL132N-COR02	Reach-In
52 1/8" x 35" x 83 1/4"	Two	L/R	RL232N-COR01	Reach-In

HOT FOOD HOLDING REACH-IN & PASS-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
29 7/8" x 35" x 83 1/4"	One	Left	RW132W-COR01	Reach-In
29 7/8" x 35" x 83 1/4"	One	Right	RW132W-COR02	Reach-In
29 7/8" x 37 15/16" x 83 1/4"	One	FHR/RHR	RW132WP-COR01	Pass-Thru
29 7/8" x 37 15/16" x 83 1/4"	One	FHL/RHL	RW132WP-COR02	Pass-Thru
58" x 35" x 83 1/4"	Two	L/R	RW232W-COR01	Reach-In
58" x 37 15/16" x 83 1/4"	Two	FHS/RHS	RW232WP-COR01	Pass-Thru

HOT FOOD HOLDING ROLL-IN & ROLL-THRU MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
35 1/2" x 35 9/16" x 83 1/4"	One	Left	RI132L-COR01	Roll-In
35 1/2" x 35 9/16" x 83 1/4"	One	Right	RI132L-COR02	Roll-In
35 1/2" x 39 1/8" x 83 1/4"	One	FHR/RHR	RI132LP-COR01	Roll-Thru
35 1/2" x 39 1/8" x 83 1/4"	One	FHL/RHL	RI132LP-COR02	Roll-Thru
68" x 35 9/16" x 83 1/4"	Two	L/R	RI232L-COR01	Roll-In
68" x 39 1/8" x 83 1/4"	Two	FHS/RHS	RI232LP-COR01	Roll-Thru

SPECIAL APPLICATIONS – BLAST CHILLERS

Correctional Facilities Application

STANDARD CORRECTIONAL FEATURES:

- Locking hasps to ensure contents
- Stainless steel flanged legs prevents tipping over
- Diamond mesh screen system cover protects system
- Lexan cover protects controller
- Welded universal tray slides prevents removal
- Hinges without covers
- Safety screws secures all components

RBC100-CORO1

correctional features not shown on either model

NAFEM Data Protocol compliant, includes Traulsen's Smart Chill® control

RBC200-CORO1

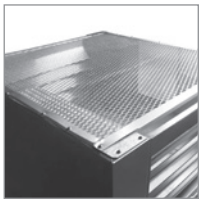
BLAST CHILLER MODELS

WIDTH x DEPTH x HEIGHT	SECTIONS	DOOR HINGING	REFRIGERATORS	TYPE
34" x 41⅝" x 80⅛"	One	Left	RBC100-COR01	Reach-In
48⅛" x 37½" x 89½"	One	Left	RBC200-COR01	Roll-In
48⅛" x 41⅛" x 89½"	One	Left	RBC200R-COR01	Roll-Thru

STANDARD FEATURES FOR ALL CORRECTIONAL APPLICATION MODELS

Locking Hasp

Flanged Legs



Mesh Screen

Lexan Cover

Welded Tray Slides (Reach-In/Pass-Thru models only)

Hinges without Covers

SPECIAL APPLICATIONS – REFRIGERATORS

Air Curtain

STANDARD FEATURES:

- Stainless steel exterior and interior
- Ten pairs of tray slides for 18" x 26" pans
- Multi-fan 3-D air screen curtain
- Electronic control with two operating modes:
  – 1-Refrigerator (32°F to 50°F, preset at 35°F)
  – 2-Refrigerator lo-temp (25°F to 35°F, preset at 30°F)
- Smart Defrost™
- Automatic defrost with manual override feature
- Full perimeter bumper

RAC37-FHS

AIR CURTAIN MODELS

WIDTH* x DEPTH* x HEIGHT	DOORS	SECTIONS	REFRIGERATORS
32¼" x 39" x 79¼"	FH	One	RAC37-FHS
32¼" x 39" x 79¼"	HH	One	RAC37-HHS

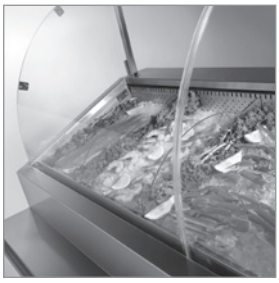
* Including bumper

SPECIAL APPLICATIONS

Mobile Display Cabinet

STANDARD FEATURES:

- Exclusive refrigeration system designed for all day use and easy cleaning of the product display area
- High quality stainless steel exterior construction
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- Self-contained balanced refrigeration system
- Automatic, condensate removal
- Convenient valve for occasional draining of ice melt off, facilitates cleaning
- Ten (10) tray slides for 18" x 26" sheet pans (5 per door)
- Self-closing door(s) with stay open feature
- Transport latch
- Front POS shelf (for signage)
- Two bumper levels on front & sides, prevents damage
- Holder for plastic bags used with king crab legs
- 5" high heavy duty casters (two fixed for mobility)
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty



Safely Displays Product

FULL SIZE UNDERCOUNTER MODELS

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS
48" x 37" x 59 1/8"	1	TD048HT-1
78" x 37" x 59 1/8"	2	TD078HT-1

SPECIAL APPLICATIONS

Deli Merchandiser

STANDARD FEATURES:

- High quality stainless steel exterior & interior construction
- INTELA-TRAUL® microprocessor control system with 3-digit LED temperature display
- Automatic, condensate removal
- Special height sliding glass doors (refrigeration top section)
- Sliding stainless steel doors (unrefrigerated bottom section)
- Augmented fluorescent lighting (6 bulb) with exterior on/off switch
- Six (6) adjustable stainless steel shelves (3 per section) with full length dividers
- 6" high adjustable stainless steel legs
- Five year compressor warranty
- Two year INTELA-TRAUL® control warranty

Large storage capacity coupled with sliding door convenience

FULL SIZE UNDERCOUNTER MODELS

WIDTH x DEPTH x HEIGHT	NUMBER DOORS	REFRIGERATORS
75 5/16" x 33" x 92"	2	RS332N-1

Tray Slides

Kool Klad Decor

Correctional Application

Additional Shelves

Drawers in Lieu of Doors

Flanged Legs

Options for R & A Series Reach-In/Pass-Thru

Additional Plated Shelves
Add up to a total of nine plated shelves (8 on half-door models) per section on pins (except 1-section dual-temp models), and up to 13 (12 on half-door models) if mounted on optional pilasters at 4" spacing.

Stainless Steel Shelves
Ideal for when jobsite conditions require an alternative to standard plated shelves.

#1 Tray Slides
16 gauge stainless steel angle type tray slides for bottom support of either one 18" x 26" pan or two 14" x 18" pans.

#2 Tray Slides
18 gauge stainless steel angle type tray slides for rim support of one 18" x 26" pan.

#3 Tray Slides
18 gauge stainless steel angle type tray slides for rim support of two 12" x 20" pans.

#4 Tray Slides
Plated steel rod type tray slides mounted on a steel frame for rim support of 18" x 26" pans. **Each pair can accommodate a maximum of 19 pans at 1-1/2" increments,** and equips one half cabinet section (actual pan capacities may vary depending upon cabinet type and door size).

Universal Tray Slides
16 gauge steel angle type tray slides for bottom support of one 18" x 26", two 14" x 18" or two 12" x 20" pans.

Reach-In Drawers
Replace the bottom half door with two or three drawers for convenient pan storage.

6" or 4 5/8" High Casters
Set of four, plate type casters, two with locks, mount easily at the bottom of any Traulsen reach-in or pass-thru model, allowing them to be moved on-site for easy cleaning underneath.

Locking Hasp(s)
Available in both single or double styles (depending upon model and door hinging), allows you to secure your valuable food stuffs with a simple padlock.

Kool Klad Laminate Decor
Match your kitchen decor from among the many colors of the Wilsonart rainbow (other manufacturer's laminates also available).

6" High Flanged Legs
Allows your Traulsen model to be secured to the floor, when required for seismic and marine applications.

Correctional Application Package
Combines several features to secure cabinet for use in a corrections facility.

Options for TU & TE Models

Flat Stainless Steel Top
Provides a flat work surface on top of any full-size undercounter. Note that an optional stainless steel top is required if it is being used to support equipment weighing in excess of 100 lbs. or producing heat in excess of 140°F to the top surface. Similar tops with either a Drip Guard Edge or Backsplash are also available. Equipment stand models are supplied standard with a stainless steel marine top with drip guard edge.

Stainless Steel Back
Provides a finished look for any full-size undercounter or equipment stand when not placed against a wall.

Drawers In Lieu Of Doors

6" High Casters or Legs

6" Cabinet Extension Section

Flat Stainless Steel Top

Single Locking Hasp

Special Roll-In Rack for RBC200 & RBC400

Cabinet Extension Sections
Allows you to extend the width of your equipment stand by 6".

Drawers In Lieu of Doors
Full-size undercounters can be modified to replace one door with two or three drawers.

Doors In Lieu of Drawers
Equipment stand models can be modified to replace two drawers with one door.

#1 Tray Slides
16 gauge stainless steel angle type tray slides for bottom support of either one 18" x 26" pan or two 14" x 18" pans.

Additional Plated Shelves

Universal Tray Slides
16 gauge steel angle type tray slides for bottom support of one 18" x 26", two 14" x 18" or two 12" x 20" pans.

6" High Casters
Set of six or eight, plate type casters, half with locks, mount easily at the bottom of any Traulsen full-size undercounter, allowing them to be moved on-site for easy cleaning underneath.

Options for Blast Chill Models

Condensate Evaporator Kits
Choose from 208V bottom-mounted (model RBC100 only) and 115V floor mounted (models RBC200, RBC200RT, RBC400 & RBC400RT only).

Stainless Steel Back for RBC50

Special Roll-In Rack for 200 lb. & 400 lb. Models
Purchase a rack specifically designed to faciliate the air-flow pattern of your Traulsen roll-in or roll-thru blast chiller. Accommodates twenty-six 12" x 20", thirteen 18" x 26" or twenty-six 14" x 18" pans.

Accessories for G-Series Models

Additional Shelf Kit
Kit contains three epoxy coated shelves with twelve pins for easy installation

#1 Tray Slide Kit
Kit contains four pairs (enough for four pans) of #1 type tray slides. Standards and mounting hardware are also provided.

Universal Tray Slide Kit
Kit contains four pairs (enough for four pans) of universal tray slides. Standards and mounting hardware are also provided.

#4 Tray Slide Kit
Kit contains two pairs (enough to equip a full section) of #4 type tray slides. Standards and mounting hardware are also provided.

Leg Kit
Set of four 6" high adjustable legs.

Options for VPS Prep Table Models

1/2" x 18" Cutting Boards
Composite or white plastic, reversible cutting boards available in lengths to fit all VPS models.

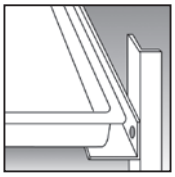
#5 Type Tray Slides
Specify a quantity from one to five pairs of tray slides per door. Each pair accommodates one (1) 18" x 26" pan. Available for 66", 72" and 90" models only.

16 Gauge Stainless Steel Single Overshelf
16 1/4" deep, provides convenient storage above the refrigerated rail.

Adapter Bars
Prepackaged by model, these allow use of fractional size pans.

TRAY SLIDE & SHELF VERSATILITY CHART

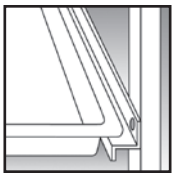
#1 TRAY SLIDES:



16 ga. stainless steel angle type for bottom support of:
(1) 18" x 26" Pan
or
(2) 14" x 18" Pans

	SPACING			
	2"	3"	4"	5"
Behind full length door	28	19	14	11
Behind upper half door	13	9	7	5
Behind lower half door	13	9	7	5
Behind TU Series undercounter door	9	6	5	4

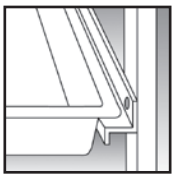
#2 TRAY SLIDES (For heated cabinets decrease quantity by 2):



18 ga. stainless steel angle type for rim support of:
(1) 18" x 26" Pan

	SPACING			
	2"	3"	4"	5"
Behind full length door	28	19	14	11
Behind upper half door	13	9	7	5
Behind lower half door	13	9	7	5
Behind TU Series undercounter door	9	6	5	4

#3 TRAY SLIDES:



18 ga. stainless steel angle type for rim support of:
(2) 12" x 20" Pans
(N/A for D-Width models)

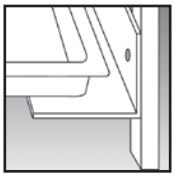
	SPACING			
	2"	3"	4"	5"
Behind full length door	28	18	14	11
Behind upper half door	12	8	6	5
Behind lower half door	12	8	6	5
Behind TU Series undercounter door	9	6	5	4

#4 TRAY SLIDES:

chrome plated steel rod type for rim support of:
(1) 18" x 26" Pan
Please note that one pair of #4 tray slides accommodates one half section.
(N/A for D-Width models)

	1-½" SPACING
Behind full length door	38
Behind upper half door	18
Behind lower half door	18

#UNIVERSAL TRAY SLIDES (For heated cabinets decrease quantity by 1, upper level has 3" top clearance):



16 ga. stainless steel angle type for bottom support of:
(1) 18" x 26" Pan or
(2) 14" x 18" Pans or
(2) 12" x 20" Pans
(N/A for D-Width models)

	SPACING		
	4"	5"	6"
Behind full length door	14	11	9
Behind upper half door	6	5	4
Behind lower half door	7	5	4
Behind TU Series undercounter door	5	4	3

SHELVES (PLATED OR STAINLESS STEEL):

	TOTAL CABINET CAPACITY	
	STD.	MAX.
Behind full length door mounted on pins	3	9
Behind half length doors mounted on pins	3	8
Behind full length door mounted on pilasters	3	13 (4" spacing)
Behind half length doors mounted on pilasters	3	12 (4" spacing)
Behind TU Series undercounter door	2	3

IMPORTANT INTERIOR ARRANGEMENT NOTES:

1. The above quantities represent the maximum amount of tray slides recommended by Traulsen to achieve best air circulation and refrigeration performance.
2. All 26" deep models are available with shelves only, optional tray slides are not available.
3. Deduct one tray slide per door from the above quantities for sliding glass door models.
4. Please consult factory for special interior arrangements on "DUT" 24" and 48" wide models.
5. For optional interiors for G-Series models please refer to "G-Series Accessories" in Price Book on pages 49-50.
6. Optional tray slides are not available for Compact Undercounter, Compact Prep Table, and Spacesaver models.
7. Universal and #3 tray type slides are not available for two and three section "N" width models shipped with flourescent lights.
8. Tray slides are not available for one and two section "D" width models supplied with optional fluorescent lights.

R & A SERIES MODEL NUMBERS

R	HT	2	32	N	P	UT	FHS
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)

POSITION (1)

EXTERIOR & INTERIOR METAL FINISH

R Stainless Steel Exterior and Interior

A Stainless Steel Exterior, Anodized Aluminum Interior

POSITION (2)

TYPE OF CABINET

HT Refrigerator *(reach-in/pass-thru)*

RI Refrigerator *(roll-in/roll-thru)*

LT Freezer *(reach/in)*

IF Freezer *(roll-in/roll-thru)*

DT Dual Temp *(refrigerator/freezer)*

DH Dual Temp *(refrigerator/heated cabinet)*

HF Heated Cabinet *(reach-in/pass-thru)*

IH Heated Cabinet *(roll-in/roll-thru)*

FS Fish File *(undercounter fish file model is FC)*

CV Convertible *(from freezer to refrigerator)*

SL -15°F Freezer

POSITION (3)

NUMBER OF CABINET SECTIONS

POSITION (4)

DEPTH OF CABINET BODY IN INCHES

POSITION (5)

CABINET WIDTH (or roll-in rack height)

N 26-3/8" *(1-section)*, 52-1/8" *(2-section)*, 76-5/16" *(3-section)*

W 29-7/8" *(1-section)*, 58" *(2-section)*, 86-1/8" *(3-section)*

D 24" *(1-section)*, 48" *(2-section)*

E 32" *(1-section Steakhouse models only)*

L Roll-In/Roll-Thru To Accommodate a 66" High Rack

H Roll-In/Roll-Thru To Accommodate a 72" High Rack

POSITION (6)

If **P** is present, it is a Pass-Thru *(or Roll-Thru)*

If **P** is not present, it is a Reach-In *(or Roll-In)*

POSITION (7)

If **UT** is present, the cabinet is Self-Contained with top-mounted condensing unit.

If **UT** is not present in this position, the cabinet is Remote *(Condensing unit not furnished).*

POSITION (8)

FHS = Full-Length Stainless Steel Door(s)

HHS = Half-Length Stainless Steel Doors

FHG = Full-Length Hinged Glass Door(s)

HHG = Half-Length Hinged Glass Doors

FSL = Full-Length Sliding Glass Doors

HSL = Half-Length Sliding Glass Doors

G-SERIES REACH-IN MODEL NUMBERS

G	3	1	3	1	0	P	R
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(7)

POSITION (1):

G = G-Series

POSITION (2):

1 = One Section Model

2 = Two Section Model

3 = Three Section Model

POSITION (3):

0 = Refrigerator

1 = One or Two Section Glass Door Refrigerator Model *(or freezer if preceded by a "3")*

2 = One or Two Section Freezer Model *(or glass door refrigerator model if preceded by a "3")*

POSITION (4):

0 = 115/60/1 Voltage

3 = 208 -230/115/60/1 Voltage

POSITION (5):

1 = Full Length Door(s)

0 = Half Lengt h Door(s)

POSITION (6):

1 = Door Hinging (refer to hingings listed on pages 7-10)

POSITION (7)

If **P** is present, the cabinet is pass-thru refrigerator unit.

If **R** is present, the cabinet is remote unit.

STANDARD DOMESTIC WARRANTY

TRAULSEN warrants new equipment to the original purchaser, when installed within the United States against defective material and workmanship for one (1) year from the date of original installation. Under this warranty, TRAULSEN will repair or replace, at its option, including service and labor, all parts found to be defective and subject to this warranty. The compressor part is warranted for an additional four (4) years. During this period TRAULSEN will supply replacement compressor(s) if deemed defective, however all installation, recharging and repair costs will remain the responsibility of the owner.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and does not apply to food loss.

For Traulsen units purchased with a remote feature, standard warranty will apply only to those components contained within the unit to the point of connection of the refrigeration lines leading to the remote condenser.

THERE ARE NO ORAL, STATUTORY OR IMPLIED WARRANTIES APPLICABLE TO TRAULSEN, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. TRAULSEN SHALL HAVE NO OBLIGATION OR LIABILITY FOR CONSEQUENTIAL OR SPECIAL DAMAGES, GROWING OUT OF OR WITH RESPECT TO THE EQUIPMENT OR ITS SALE, OPERATION OR USE, AND TRAULSEN NEITHER ASSUMES NOR AUTHORIZES ANYONE ELSE TO ASSUME FOR IT ANY OBLIGATION OR LIABILITY IN CONNECTION WITH THE EQUIPMENT OR ITS SALE, OPERATION OR USE OTHER THAN AS STATED HEREIN.

INTELA-TRAUL® CONTROL WARRANTY

TRAULSEN warrants to the original purchaser of the INTELA-TRAUL® control when installed as part of the Refrigeration/Hot Food Equipment manufactured and sold by TRAULSEN, to be free of defects in material and workmanship under normal service and use for a period of two (2) years from the date of installation. Under this warranty statement, TRAULSEN will repair or exchange at TRAULSEN'S discretion, F.O.B. factory, any part of said control, which proves to be defective. Inspection by the TRAULSEN Service Department of parts claimed defective shall be final in determining warranty status. The warranty is to include repair or exchange of any defective In-Warranty control or part(s) of said control for:

Part(s) – Any TRAULSEN INTELA-TRAUL® supplied part(s) found to be defective.

Labor – The labor charges from a TRAULSEN certified service agent to effect the repair or exchange of the defective part(s).

"Defective Part Return" – All claimed defective part(s) must be returned to TRAULSEN for defect validation within 30 days from the date of the repair. Failure to return all claimed defective part(s) to TRAULSEN will invalidate the warranty claim, this warranty statement, and forfeit payment for those repairs effected.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and does not apply to food loss, and will not apply if said equipment is located outside the United States.

G-SERIES MICROPROCESSOR CONTROL WARRANTY

TRAULSEN warrants to the original purchaser of the G-Series Microprocessor control when installed as part of the Refrigeration Equipment manufactured and sold by TRAULSEN, to be free of defects in material and workmanship under normal service and use for a period of one (1) year from the date of installation. Under this warranty statement, TRAULSEN will repair or exchange at TRAULSEN'S discretion, F.O.B. factory, any part of said control, which proves to be defective. Inspection by the TRAULSEN Service Department of parts claimed defective shall be final in determining warranty status. The warranty is to include repair or exchange of any defective In-Warranty control or part(s) of said control for:

Part(s) – Any TRAULSEN G-Series Microprocessor Control supplied part(s) found to be defective.

Labor – The labor charges from a TRAULSEN certified service agent to effect the repair or exchange of the defective part(s).

"Defective Part Return" – All claimed defective part(s) must be returned to TRAULSEN for defect validation within 30 days from the date of the repair. Failure to return all claimed defective part(s) to TRAULSEN will invalidate the warranty claim, this warranty statement, and forfeit payment for those repairs effected.

This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss, and will not apply if said equipment is located outside the United States.

INTERNATIONAL COMMERCIAL WARRANTY

TRAULSEN warrants to the original purchaser the Refrigeration Equipment manufactured and sold by it to be free from defects in material and workmanship under normal use and service for a period of one (1) year from date of shipment. Under this warranty, TRAULSEN will reimburse the purchaser for the replacement of any part of said equipment (excluding dryers & refrigerant gas) which then proves to be defective. This warranty does not apply to damage resulting from fire, water, burglary, accident, abuse, misuse, transit, acts of God, terrorism, attempted repairs, improper installation by unauthorized persons, and will not apply to food loss.

TRAULSEN'S standard warranty does not apply to Export Sales. Rather, for a period of one (1) year from date of original installation not to exceed Fifteen (15) months from date of shipment from factory, TRAULSEN:

will replace, F.O.B. factory, any defective parts normally subject to warranty.

will not cover the cost of packing, freight or labor such costs being the sole responsibility of the dealer.

THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES EITHER EXPRESSED OR IMPLIED AND CONSTITUTES TRAULSEN'S FULL OBLIGATION AND LIABILITY. WARRANTIES NOT AVAILABLE ON REMOTE MODELS.

FOOD PROCESSORS

Bowl Style – FP41, HCM61 & HCM62

Listed by UL, Certified by NSF

MODEL NO.	FP41	HCM61	HCM62
HP/RPM	3/4 H.P./1725 RPM	1 1/2/1725 RPM	2 H.P./1725/3450 RPM
Electrical Amps	120/60/1 10.4	120/60/1 14.6	208-240/60/3 5.1
Capacity	4 Qt.	6 Qt.	6 Qt.
Overall Dimensions W x D x H	10 1/4" x 11 1/2" x 17 1/4"	12" x 13 1/2" x 18 1/2"	12" x 13 1/2" x 18 1/2"
Speeds	ON-OFF-PULSE	ON-OFF-PULSE	LOW-HIGH-OFF-PULSE

Basic unit consists of anodized aluminum housing with rubber feet. Stainless steel removable bowl and knife blade. See-thru cover with large feed tube and bowl scraper of durable polysulfone. Triple interlock system.

FOOD PROCESSORS

Continuous Feed – FP100, FP150, FP250, FP300, FP350 & FP400

Listed by UL, Certified by NSF

SLICE, DICE, SHRED, CHOP, GRATE AND JULIENNE

MODEL NO.	FP100	FP150	FP250	FP300	FP350	FP400
Motor H.P.	1/3 H.P. 396 RPM	1/2 H.P. 396 RPM	3/4 H.P. 430 RPM	1 H.P. 430 RPM	1 H.P. 430 RPM	2 H.P. 250/500 RPM
Electrical Amps	120/60/1 3.5 Amps/ 6 Ft. Cord	120/60/1 4.8 Amps/ 6 Ft. Cord	120/60/1 8 Amps/ 6 Ft. Cord	120/60/1 10 Amps/ 6 Ft. Cord	120/60/1 10 Amps/ 6 Ft. Cord	208-240/60/3 7.5 Amps/ 6 Ft. Cord
Overall Dimensions W x D x H	8 13/16" x 16 11/16" x 19 1/2"	8 1/4" x 18 5/8" x 20 1/4"	9 13/16" x 17 3/4" x 23 1/6"	10 15/16" x 21 7/8" x 23 7/16"	13 7/16" x 21 7/8" x 29 5/16"	22 3/4" x 27 3/4" x 47 1/2"
Net Weight/ Shipping Weight	39 lbs. 46 lbs.	39 lbs. 46 lbs.	45 lbs. 51 lbs.	66 lbs. 72 lbs.	71 lbs. 77 lbs.	119 lbs. 125 lbs.
3-Pack Blades w/diwash	← 1/16", 5/32" Slicer Plates; 3/16" Shredder Plate - 1 Wall Rack →					
6-Pack Blades w/diwash	← Above Plus 3/8", 7/32" Slicer Plates; 3/8" Dicer Plate; 2 Wall Racks →					

Anodized aluminum hopper and housing. Top cover burnished aluminum. Easy to operate off and on switches. Pusher plate and feed head interlocks. Fits on 23" deep counter. Pusher handle swings out of the way for two-handed loading. FP400 floor model supports high volume production, multiple feed choices and accessories. Deflector plate and cleaning brush standard equipment.

Cutting plates are protected from food acids and warewashing chemicals by **diwash**

PLANETARY MIXERS
Legacy® Series

MODEL NO.	N50	HL120	HL200	HL300
Capacity of Bowl (liquid) Standard Equipment	5 qts.	12 qts.	20 qts.	30 qts.
Capacity of Bowls (Purchased as extra equipment with required adapters)	—	—	12 qts.	20 qts.
Attachment Hub Size	#10	#12	#12	#12
Timer Controlled	N/A	Standard	Standard	Standard
Motor – Hobart Designed	1/6 H.P.	1/2 H.P.	1/2 H.P.	3/4 H.P.

Hobart quality mixers, with "planetary action," can thoroughly handle your mixing needs. A model to suit every task, small or large. Thoroughly mixes and aerates ingredients, with a gear transmission for consistent results.

Hobart-designed motors, gears and transmissions provide long mixer life. Finishes on all models: Metallic Gray Hybrid Powder Coat.

Optional Attachments and Accessories

9" VEGETABLE SLICER

Certified by NSF

Available with adjustable slicer plate, grater plate and 3/32", 3/16", 5/16", and 1/2" shredder plates. Burnished aluminum finish.

CHOPPING END

Certified by NSF

Standard equipment includes round, stainless steel feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available.

BOWL SCRAPER

To increase productivity, improve sanitation and product quality, the Hobart bowl scraper is an innovative solution. Available as an accessory or an upgrade for existing Hobart mixers. For primary and secondary size bowls.

PLANETARY MIXERS
Legacy® Series

HL400	HL600	HL662	HL800	HL1400
40 qts.	60 qts.	60 qts.	80 qts.	140 qts.
20 and 30 qts.	40 qts.	40 qts.	40 and 60 qts.	40, 60 and 80 qts.
#12	#12	#12	N/A	N/A
Standard	Standard	Standard	Standard	Standard
1½ H.P.	2.7 H.P.	2.7 H.P.	3 H.P.	5 H.P.

Power Drive Unit

Listed by UL, Certified by NSF

Designed for use with the 9" Vegetable slicer. Provides maximum power and efficiency where high volume is desired.

Model PD-35 – 350 RPM, ½ H.P., 115/60/1.

Model PD-70 – 700 RPM, ½ H.P., 115/60/1.

SPIRAL MIXERS
HSL Series

HSL180

HSL220

STANDARD FEATURES:

- Heavy duty bowl and spiral motor.
- Extra pulley and strong spiral dough hook.
- Manual and automatic.
- Two fixed speeds and two (2) 20 minute programmable timers.
- No need to stop mixer to change speeds.
- Mounted on casters for easy mobility.
- See through bowl guard.

PLANETARY MIXERS

Legacy® Series Accessories

MODEL NO.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER ALUMINUM	"C" WING WHIP	"D" WIRE WHIP STAINLESS STEEL WIRES	"ED" DOUGH HOOK	"P" PASTRY KNIFE	"I" WIRE WHIP HEAVY DUTY
HL120	12	•	•	•	•	•	
HL200	20	•	•	•	•	•	
	12	•	•	•	•	•	
HL300	30	•	•	•	•	•	•
	20	•		•	•		
HL400	40	•	•	•	•	•	•
	30	•	•	•	•	•	•
	20	•		•	•		
HL600 HL662	60	•	•	•	•	•	•
	40	•		•	•		•
HL800	80	•	•	•	•	•	•
	60	•		•	•		•
	40	•		•	•		•
HL1400	140	•	•	•	•	•	•
	80	•	•	•	•	•	•
	60	•		•	•		•
	40	•		•	•		•

"Classic" Mixers Accessories

MODEL NO.	BOWL CAPACITY (QTS.)	"B" FLAT BEATER		"D" WIRE WHIP STAINLESS STEEL WIRES	"ED" DOUGH HOOK
		ALUMINUM	STAINLESS STEEL		
N50	5	•	•	(All S/S) •	•
A120	12	•		•	
A200	20	•		•	•
	12	•		•	
D300	30	•		•	•
	20	•		•	
D340	40	•		•	•
	30	•		•	•
	20	•		•	
H600 P660	60	•		•	•
	40	•		•	
	30	•		•	
M802	80	•		•	•
	60†	•		•	•
	40*	•		•	
	30*	•		•	
V1401	140	•		•	•
	80‡	•		•	•
	60†	•		•	•
	40*	•		•	
	30*	•		•	

* 40-30 Qt. Bowl adapter with 80 Qt. bowl adapter necessary for use of this equipment.
† 60 Qt. Bowl adapter is necessary for use of this equipment. ‡ 80 Qt. Bowl adapter is necessary for use of this equipment.

Legacy® Series Accessories

MODEL NO.	BOWL CAPACITY (QTS.)	BOWL SCRAPER	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK BURNISHED ALUMINUM	INGREDIENT CHUTE
HL120	12	•	•			•
HL200	20	•	•			•
	12	•	•			•
HL300	30	•	•		•	•
	20		•			Use 30 qt.
HL400	40	•	•		•	•
	30	•	•		•	Use 40 qt.
	20		•			Use 40 qt.
HL600 HL662	60	•	•	•	•	•
	40	•	•			
HL800	80	•	•	•	•	•
	60	•	•	•	•	•
	40	•	•		•	
HL1400	140	•	•		•	•
	80	•	•	•	•	•
	60	•	•	•	•	•
	40	•	•		•	

"Classic" Mixers Accessories

MODEL NO.	BOWL CAPACITY (QTS.)	BOWL STAINLESS STEEL	SPLASH COVER LEXAN	BOWL EXTENDER RING STAINLESS STEEL	BOWL TRUCK BURNISHED ALUMINUM
N50	5	•			
A120	12	•		•	
A200	20	•	•	•	
	12	•	•	•	
D300	30	•	•	•	
	20	•	•	•	
D340	40	•	•		
	30	•		•	
	20	•		•	
H600 P660	60	•	•	•	•
	40	•	•		
	30	•	•		
M802	80	•	•	•	•
	60†	•	•	•	•
	40*	•	•		
	30*	•	•		
V1401	140	•	•		•
	80‡	•	•	•	•
	60†	•	•	•	•
	40*	•	•		
	30*	•	•		

SLICERS – HEAVY DUTY
2612, 2712, 2812 & 2912

Listed by UL, Certified by NSF

The Hobart 2000 Series Slicers meet the customer's criteria for slicer expectations in safety, performance, ease of use, cost of ownership and sanitation.

Borazon sharpener is removable and submersible to support thorough cleaning procedures on all 2000 Series Slicers.

The Hobart 2812 and 2912 Smart Series Slicers are designed to protect your investment.

2000 Series optional accessories include adjustable fences, food chutes, and product trays. Contact your local Hobart representative for details.

Microban antimicrobial product protection

MODEL NO.	2612	2712	2812	2912
Carriage Size	12" x 12"	12" x 12"	12" x 12"	12" x 12"
Type of Operation	Positive Angle-Feed Manual	Positive Angle-Feed Automatic Motor Driven - 2 Speed	Positive Angle-Feed Manual	Positive Angle-Feed Automatic Motor Driven - 6 Speed
Knife Size	11¾" CleanCut™	11¾" CleanCut™	11¾" CleanCut™	11¾" CleanCut™
Knife Motor	½ H.P.	½ H.P.	½ H.P.	½ H.P.
Slice Thickness	Up to 1"	Up to 1"	Up to 1"	Up to 1"
Shipping Weight Approximate	135 lbs.	182 lbs.	135 lbs.	182 lbs.
	Rugged unit for larger operation. Optional carriage fences. Stainless steel front knife guard, knife and carriage with plastic coated-metal feed grip. Top mounted sharpener standard. Exclusive tilting and removable carriage system for ease of cleaning.	Semi-automatic models are perfect for any high volume operation. Model has 2-speed automatic carriage operation. Exclusive tilting and removable carriage system for ease of cleaning.	Rugged unit for larger operation. Optional carriage fences. Stainless steel front knife guard, knife and carriage with plastic coated-metal feed grip. Top mounted sharpener standard. Designed with advanced safety features. Exclusive tilting and removable carriage system for ease of cleaning.	Semi-automatic models are perfect for any high volume operation. Model has 6-speed automatic carriage operation. Designed with advanced safety features. Exclusive tilting and removable carriage system for ease of cleaning.

SLICER – MEDIUM DUTY
The Edge™

Standard features include gauge plate and carriage system interlock, removable carriage system, contoured carbon steel knife, top mounted borazon stone sharpener, poly-V belt drive system, belt tensioner, sanitary anodized aluminum base, permanently mounted ring guard, cleaning leg, removable product deflector, anodized aluminum carriage and knife cover and rear mounted meat grip. The perfect slicer for moderate slicing volumes.

MODEL NO.	THE EDGE™
Motor	⅓ H.P.
Electrical	120/60/1
Slice Thickness	5/8"
Finish	Anodized Aluminum
Shipping Weight	83 lbs.

3613, 3713, 3813 & 3913

Listed by UL, Certified by NSF

The 3000 Series is designed for the profit minded customer delivering return on investment through high slicing yield, fast cleaning, operator protections and minimal upkeep. The 3000 Series design features a 13" stainless steel and alloy CleanCut™ knife, a removable knife option, long lasting Borazon sharpening stones and the Enduralube™ carriage glide system.

Microban antimicrobial product protection

MODEL NO.	3613/3613N	3713/3713N	3813/3813N	3913/3913N
Carriage Size	11" x 12"	11" x 12"	11" x 12"	11" x 12"
Type of Operation	50° Positive Angle-Feed Manual	50° Positive Angle-Feed Automatic 3 Speeds Custom Stroke Lengths	50° Positive Angle-Feed Manual	50° Positive Angle-Feed Automatic 3 Speeds Custom Stroke Lengths
Knife Size	13"	13"	13"	13"
Knife Motor	½ H.P.	½ H.P.	½ H.P.	½ H.P.
Slice Thickness	Up to 1¼"	Up to 1¼"	Up to 1¼"	Up to 1¼"
Shipping Weight Approximate	138 lbs.	144 lbs.	138 lbs.	144 lbs.
	Heavy duty design for years of high precision slicing. All models include exclusive tilt and removable tray design, top mounted sharpener and Enduralube for once a year lubrication.	Semi-automatic with linear drive provides quiet, low profile, high volume slicing. Stroke lengths can be set to any product diameter. Manual assist mode reduces user effort when slicing manually. Enduralube™ for twice a year lubrication.	Heavy duty design for years of high precision slicing. Includes five interlocks and anodized surface. Sharpen indicator shows user when to sharpen knife. Gas piston lift-assist for cleaning underneath.	Semi-automatic with linear drive provides quiet, low profile, high volume slicing. Custom stroke lengths, manual assist mode and Enduralube™. Includes five interlocks, anodized surface, sharpen indicator and lift assist.

"N" models are non-removable knife.

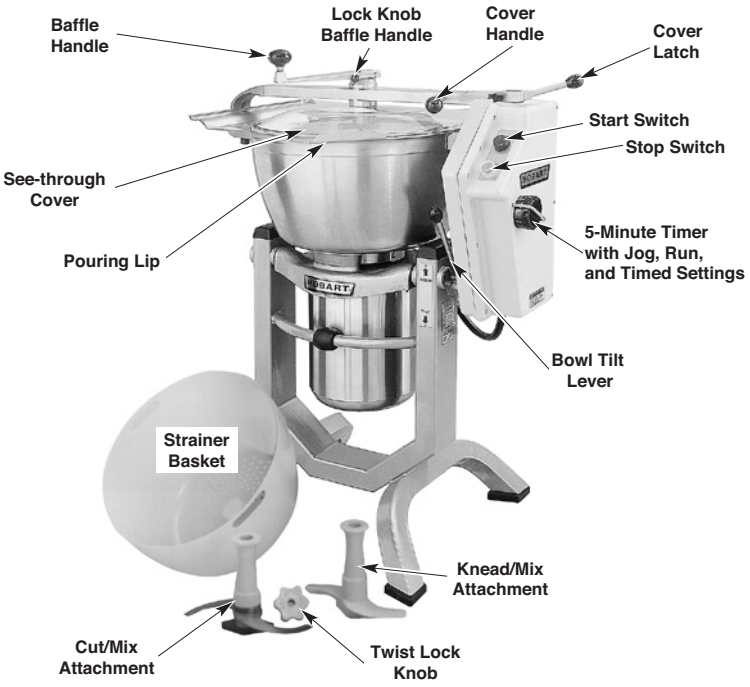
	MANUAL		AUTOMATIC		MANUAL		AUTOMATIC	
FEATURES	**3613**	**3813**	**3713**	**3913**	**2612**	**2812**	**2712**	**2912**
Burnished Aluminum	•		•		•		•	
Anodized Aluminum		•		•		•		•
CleanCut™ Knife	•	•	•	•	•	•	•	•
Removable Knife (Option Capable)	•	•	•	•				
Sharpening Knife Indicator		•		•				
Zero Knife Exposure	•	•	•	•				
Borazon Stones	•	•	•	•	•	•	•	•
Enduralube™ Carriage Rail	•	•	•	•				
Select-A-Stroke™			•	•				
Lift Assist		•		•				
Cleaning Leg	•		•		•	•	•	•
Ring Guard Cover	•	•	•	•				
Bottom Cover	•	•	•	•	•	•	•	•
Gauge Plate Interlock		•		•		•		•
Home Start		•		•		•		•
Auto Shutoff		•		•				
Close To Top		•		•		•		•
No Volt Release		•		•		•		•

CUTTER MIXER
HCM450

The Hobart HCM lets you cut, mix and blend in seconds with complete control from start to finish . . .

STANDARD FEATURES:

- See-through cover – made of high impact plastic, strong yet lightweight. A built-in scraper, located on the mixing baffle, helps keep the bowl sides and cover clear. Electric interlocks prevent operation when cover is open or bowl tilted.
- Streamlined, functional controls – magnetically operated start and stop selectors are completely sealed and washable.
- Easily removable attachment shafts – lock knob lets you remove them without tools. A Cut/Mix Attachment and a Knead/Mix Attachment are provided to handle all of your needs.



MODEL NO.	HCM450
Capacity	45 Qts.
Motor	5 H.P.
Electrical	200/60/3, 230/60/3, 460/60/3 Thermal motor overload protection as standard
Standard Equipment	5 Minute Timer, Cut/Mix Attachment, Knead/Mix Attachment, Strainer Basket, Mixing Baffle & Cover Scraper
Optional Accessories	Casters, 4-Blade Cut/Mix Attachment, Knead/Mix Attachment (1)
Net Weight	260 lbs.
Shipping Weight	340 lbs.

(1) Available thru Service Parts No. 292029

SALAD DRYERS
SDPE, SDPS

Listed by UL, Certified by NSF

- The Hobart Salad Dryers quickly dry up to a case of lettuce (16 heads) in as little as 5 minutes.
- The easy to handle polyethylene spin basket gently spins the water off the lettuce.
- Freshly washed lettuce, stored at the proper temperature, will last up to three days.
- Choose between the economical all polyethylene SDPE or the polished stainless SDPS.

SDPE

SDPS

MODEL NO.	SDPE	SDPS
Motor	1/4 H.P.	1/4 H.P.
Spin Speed	406 RPM	406 RPM
Outer Tub & Lid	Polyethylene	Stainless Steel
Height	31 3/8"	31 3/8"
Width	24 1/2"	24 1/2"
Depth	23"	23"
Electrical Specs	120/60/1, 220/60/1	120/60/1, 220/60/1
Shipping Weight	88 lbs.	113 lbs.

FOOD CUTTERS
84145 & 84186

Listed by UL, Certified by NSF

MODEL NO.	84145	84186
Motor	1/2 H.P.	1 H.P.
Bowl Size (I.D.)	14"	18"
Height	15 1/8"	17 1/2"
Width	31 7/8"	33 3/4"
Depth	18 1/4"	22 1/2"
Attachment Hub Speed	209 RPM	250 RPM
Electrical Specs	115/60/1, 230/60/1	115/60/1, 230/60/1, 208/60/3, 460/60/3
Shipping Weight	140 lbs.	185 lbs.

The Hobart Food Cutters rapidly process salads, dips, chopped steaks and other fine foods. The stainless knives rotate at high speed saving costly preparation time. Both the 14" and 18" models include removable stainless bowls and burnished aluminum bowl covers for easy cleanup. The bases are one-piece burnished cast aluminum.

ACCESSORY TABLES
205025 & 205026

Certified by NSF

Hobart accessory tables are specifically designed for use with Hobart Food Cutters. Heavy gauge stainless steel tops and shelves. Chrome plated legs and leveling feet. Optional heavy duty casters available (adds 6" to table height).

MODEL NO.	CUTTER-TABLE3	CUTTER-TABLE4
For Use With	14" or 18" Food Cutters	
No. of Shelves	one	two
Table Surface (Inches)	32 x 27	32 x 27
Table Height (Inches)	31 1/8	31 1/8
Shipping Weight	80 lbs.	110 lbs.

MEAT TENDERIZER
403

Listed by UL, Certified by NSF

Lift-out unit has stainless steel knives. Burnished aluminum housing, transparent plastic food chute, 1/2 H.P. motor.

Optional Equipment:

Strip Cutter knives for making stir fry or julienne strips available in 3/16" narrow, 3/8" wide or 3/4" extra wide. Knit and Star knives available.

Approximate Shipping Weight: 66 lbs.

MEAT CHOPPERS
4732, 4812 & 4822

Listed by UL, Certified by NSF

MODEL NO.	4812	4822	4732
Chopping End Size	#12	#22	#32
Motor – Hobart-Designed Ball Bearing	1/2 H.P.	1 1/2 H.P.	3 H.P.
Electrical Specifications	120/60/1, 240/60/1	120/60/1, 240/60/1, 208-240/60/3	200/60/1, 230/60/1, 200/60/3, 230/60/3
Capacity – Lbs. per min. (beef) First Grind thru 1/8" plate	8 lbs.	16 lbs.	35 to 40 lbs.
Overall Dimensions (Height x Width x Depth)	23 1/4" x 12 13/16" x 24"	23 1/4" x 12 13/16" x 29 7/8"	26 7/16" x 23 1/2" x 46 3/16"
Net Weight/Shipping Weight	118 lbs./144 lbs.	182 lbs./207 lbs.	305 lbs./318 lbs.
	Protective type tinned chopping end, stainless steel feed pan, plastic stomper, one knife and one plate (1/8" holes). Finish – stainless steel housing, stainless steel trim and legs. Optional Equipment: Bright metal protective type chopping end with chrome plated satin finish. Stay Sharp knife and plate (1/8" holes).		Guarded tinned pan, tinned chopping end, removable stainless steel metal deflector on end ring, plastic stomper, cylinder wrench. Finish: Metallic Gray epoxy paint or optional stainless steel housing. Optional Equipment: Stainless steel feed pan, 15", 18" or 21" legs to convert to floor models. Larger choppers are also available up to 5 H.P.

MEAT SAWS
6614 & 6801

Listed by UL, Certified by NSF

6614

6801

Rigid, open construction with easy to clean, heavy duty carriage support. Stainless steel carriage and table working surface. Stainless steel gauge plate. Bright tinned cast iron upper and lower blade pulleys. Eye-level "On-Off" switch. Positive lock, quick release gauge plate. No tools are needed for removal of parts for cleaning. Designed for complete hose-down, but does not include motor.

Entire motor, transmission and lower pulley assembly is mounted with automatic blade tension control accessible just below right table.

Standard Equipment: One sawblade and pusher plate for short ends.

MODEL NO.	6614 Saw	6801 Vertical Saw
Cutting Clearance H x W	15 1/2" x 12"	17 1/2" x 15 3/4"
Cutting Table	18 1/4" x 34 1/2"	21 1/2" x 39 5/8"
Motor	3 H.P.	3 H.P.
Carriage	14" D x 19 3/4" W	16" D x 24 1/4" W
Blade Length	126"	142"
Shipping Weight	550 lbs.	555 lbs.

VEGETABLE PEELERS
6115, 6430, 6460 & 6460M

Listed by UL, Certified by NSF

6115

6430/6460

6460M

MODEL NO.	6115	6430	6460	6460M
Motor Ball Bearing	1/3 H.P.	3/4 H.P.	1 H.P.	1 H.P.
Potatoes Correct Size Batch	15-20 lbs.	30-33 lbs.	50-60 lbs.	50-60 lbs.
Time to Peel Batch	1-3 Min.	1-3 Min.	1-3 Min.	3 Min.
Carrots Correct Size Batch	8-12 lbs.	15-25 lbs.		
Time to Peel Batch	1-3 Min.	1-3 Min.		
Beets Correct Size Batch	10-15 lbs.	15-25 lbs.		
Time to Peel Batch	30 Sec. to 1 Min.	30 Sec. to 1 Min.		
Shipping Weight Approximate	74 lbs. (Peeler) 43 lbs. (Peeler Trap)	147 lbs. (Peeler) 65 lbs. (Base)	156 lbs. (Peeler) 70 lbs. (Base)	201 lbs. includes skid

Model 6115: Peels 15 lbs. in one to three minutes. Portable convenience, with the same excellent quality of our larger models. Peeler disc made of abrasive silicon carbide. Removable aluminum hopper door and cam-type pressure lock. Removable Lexan liner. Includes fill hose and four minute timer.

Accessories 6115: Cabinet base and peel trap. Portable wheeled stand and Peel Trap Basket also available at extra cost.

Models 6430 and 6460: 6430 peels 30 lbs. in one to three minutes while 6460 handles 50-60 lbs. in the same time. Peeler disc made of abrasive silicon carbide. Removable aluminum hopper door, aluminum cam-type pressure lock, adjustable legs and centralized controls. Removable Lexan liner. Air-gap type water inlet promotes interior self-cleaning and prevents splash. Timer is standard on single phase. Not available on three phase.

Accessories 6430 and 6460 (select one): Cabinet base and peel trap with stainless steel strainer. Disposer stand (specify model FD3/50-6 disposer. Voltage for disposer must be the same as disposer stand).

Model 6460M: Same as Model 6460 with standard cabinet base and peel trap, casters for easy mobility, and side mounted water inlet with hose fitting.

Finish: Stainless steel peeler and cabinet base. Gray plastic molded hopper cover. Cast ball burnished aluminum door, handle, discharge chute and legs. Resilient rubber trim molding.

Peeler Stand for Model 6115

FAT PERCENTAGE MEASURING KIT
F101

Model F101 Fat Tester

Measures the fat percentage in ground beef from 10% to 40%. Completely portable, helps ensure quality standards wherever meat is processed. Designed for quick and easy operation with added emphasis on sanitation. Complete instructions are included.

Standard Equipment: 2 funnels, 3 precision test tubes, 2 screens, 2 cleaning brushes, cord and plug contained in a carrying case. Electrical 115/60/1, 230/60/1 (230/60/1, not submitted for UL Listing). Power controlled by bell gong indicating timer.

PRIME MIXER-GRINDERS
MG1532 & MG2032

Listed by UL, Certified by NSF

The Hobart Prime Inclined Screw Mixer-Grinder puts an end to the bend by putting the grinding head high so trays can be filled at a more natural height. The results are more productivity, less labor cost, and more dollars to your gross margin.

The entire unit cleans quickly and easily. Here's why:

- Easy-to-clean, self-draining hopper.
- Convenient access to all hopper surfaces.
- Hand-removable, interchangeable seals.
- Mixing arm and feed screw remove easily.
- Designed for quick hose-down cleaning and sanitizing.
- With seals removed, water drains out quickly.

Standard unit includes:

- Footswitch
- Casters
- Cord and plug

MODEL NO.	MG1532	MG2032
Hopper Capacity	150 lbs.	200 lbs.
Motor H.P. Grind	7½ H.P.	7½ H.P.
Mix	1 H.P.	1 H.P.
Electrical Specifications	208/60/3, 240/60/3, 480/60/3	208/60/3
Rated Amps	208/60/3 - 30 Amps 240/60/3 - 30 Amps 480/60/3 - 15 Amps	208/60/3 - 30 Amps
Finish	Glass bead finished stainless steel hopper and stainless steel panels	

GRINDER
4146

Listed by UL, Certified by NSF

MODEL NO.	4146
Chopping End Size	#32
Motor – Hobart-Designed Ball Bearing	5 H.P.
Electrical Specifications	200/60/3, 230/60/3, 460/60/3
Capacity – Lbs. per min. (beef) First Grind thru 1/8" plate	60-65 lbs.
Overall Dimensions Height x Width x Depth	47 9/16" x 26 10/16" x 59 9/16"
Net Weight/Shipping Weight	569 lbs.
	Stainless steel feed pan. Legs to convert to floor model.

MANNHART
FOOD PROCESSORS
M2000 & M3000

M2000

STANDARD FEATURES:

- ½ H.P. on M2000.
- ¾ H.P. on M3000.
- 650 lbs./hour throughput on M2000.
- 900 lbs./hour throughput on M3000.
- Wiper blade ejector.
- 11 minute operator training video included.
- Stainless steel accessory racks available.
- Versatility to use left to right, right to left or back to front.
- Saves labor cost.
- Polished cast aluminum and stainless steel construction.
- Dual feed opening ensures controlled feeding of product.

HYBRID CONVECTION OVENS
HCO100 Series

Listed by UL, Classified by UL

STANDARD FEATURES:

- 4-pan capacity end load interior with 4" spacing.
  – Utilizes standard 18 x 26" pans
- Self-contained spherical cast steam system.
- Programmable digital control.
  – Four stage baking
  – Auto off control
  – Auto vent
  – 99 programmable menus
- Energy saving idle mode.
- Airflow system provides consistent, quality results effortlessly.
  – Never turn a pan mid-bake again.
- Wide hearth-style viewing window.
- Stainless steel construction.
- Removable slides for easy cleaning.
- Shipped assembled.

2 ovens on stand base shown

MODEL NO.	OVENS		BASES		
	HCO100G	**HCO100E**	**MB100 Proofer Base**	**Stand for Single**	**Stand for Double**
Overall Dimensions Width x Depth x Height	35.0" x 47.0" x 28.0"	34.0" x 45.1" x 25.0"	35.0" x 39.0" x 34.0"	35.0" x 36.6" x 34.0" *(Gas)* or 34.0" x 36.6" x 34.0" *(Electric)*	35.0" x 36.6" x 20.0" *(Gas)* or 34.0" x 36.6" x 34.0" *(Electric)*
Heating System	Gas	Electric	Electric	N/A	N/A
Ventilation	May need to be installed under a Type I or Type 2 hood - consult local codes		N/A	N/A	N/A
Gas BTU's (3/4")	40K	N/A	N/A	N/A	N/A
Water Connection	3/8" FNPT Rear		1/4" FNPT Rear	N/A	N/A
Drain Connection	5/8"" Rear Route to air-gap drain		3/8" Rear Route to air-gap drain	N/A	N/A
Shipping Weight	456 lbs.	406 lbs.	225 lbs.	Varies	

DECK OVENS
OV400 Series

Listed by UL, Classified by UL

STANDARD FEATURES:

- Available in 2 widths: 36.6"w (OV400N) or 60.3"w (OV400W).
- Stack up to four decks in height.
- Each deck is sold and operated independently.
- Stainless steel exterior.
- Glazed stone baking surface.
- Separately controlled top and bottom elements.
- Easy-to-operate digital controls.
  – Temperature
  – Time
  – Steam
- Single point vent exhaust.
- Illuminated bake chamber.
- Glass loading door opens into the bake chamber – minimal loading space required.
- Oven stands (sold separately) are available in several heights to ensure optimal working height at the oven.

REVOLVING TRAY OVENS

OV851G Series

Listed by UL, Listed by NSF

STANDARD FEATURES

- Available with 18-, 24-, 30-, 36-pan capacity.
- Hood with grease filters complies with NFPA 96 for Type I or Type II installations.
- Hand-crank for emergency power outage.
- Windowed loading door slides upward, out of the way, to expose a full width 12" high opening.
- Quick-view oven status display has numbers that illuminate in red to identify current oven status.
- Oven is shipped knocked-down in quick assembly modules.
- Natural gas with pre-purge.
- Solid metal trays with 3.5" back riser.
- UL Listed clearance to combustibles: 3" top and 1" sides and back.

RACK OVENS – MINI ROTATING

OV300 Series

Listed by UL, Classified by UL

STANDARD FEATURES:

- Stainless steel interior and exterior construction.
- The easy-to-use digital control allows you to set temperature, time, steam, blower delay and vent to your exact requirements. Recipe storage for up to 99 different products is also included, allowing one number Quick Set bake setting recall.
- The right balance between air velocity and direction of air flow provides the proper atmosphere to give consistent baking results.
- Self-contained cast spherical steam system.
- Interior rack is easily removable for cleaning or routine maintenance.
- Proofer and stand base units available to meet your production demands. Units sold separately.

Mini-rack oven shown on 12-pan stand base

	OVENS		BASES	
MODEL NO.	**OV300G**	**OV300E**	**MB300 Proofer Base**	**Stand Base**
Overall Dimensions Width x Depth x Height	48" x 36 13/16" x 47 15/16"	48" x 36 13/16" x 47 15/16"	48" x 36 3/8" x 34"	48" x 36 3/8" x varies
Capacity	6 or 8 Pan Capacity - 18" x 26" Pans		16 Pan Capacity - 18" x 26" Pans	12 or 16 Pan Capacity - 18" x 26" Pans
Heating System	Gas	Electric	Electric	N/A
Ventilation	May Need to be Installed Under a Type 1 or Type 2 Hood - Consult Local Codes		N/A	N/A
Gas BTU's (1 1/4")	95,000 Kbtu	N/A	N/A	N/A
Water Connection	1/2" Rear	1/2" Rear	3/8" Rear	N/A
Drain Connection	Route 1/2" Rear Drain to Air-Gap Drain		1/2" Rear Drain	N/A
Shipping Weight	700 lbs.	700 lbs.	363 lbs.	Varies

RACK OVENS – SINGLE & DOUBLE

OV500 Series

Listed by UL, Classified by UL

MODEL NO.	OV500G1	OV500E1	OV500G2	OV500E2
Footprint Dimensions Width x Depth x Height	55" x 51" x 104"	55" x 51" x104"	72" x 62" x 104"	72" x 62" x 104"
Swing Diameter/ Capacity	34.5"D/1 Single Rack		49.9"D/2 Single Racks or 1 Double Rack	
Heating System	Gas	Electric	Gas	Electric
Ventilation	Single Point Connection 8" Connection Collar		Single Point Connection 10" Connection Collar	
Gas BTU's	180,000 Kbtu	N/A	300,000 Kbtu	N/A
Water Connection	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF	½" @ 94.0" AFF
Drain Connection	2 Drains - Choose 1, Plug the Other Rear: ½"" NPTF @ 7.0" AFF Front: ½"" NPTF @ 6.3" AFF		2 Drains - Choose 1, Plug the Other Rear: ¾" NPTF @ 5.0" AFF Front: ⅜" NPTF @ 2.75" AFF	
Minimum Ceiling Height	120"	120"	120"	120"
Shipping Weight	2,775 lbs.	2,685 lbs.	4,185 lbs.	4,035 lbs.

STANDARD FEATURES:

- Advanced digital programmable control panel includes: bake/ steam timers, cool-down mode, vent mode, four stage baking, auto on/off control, auto vent, 99 menus, energy saving sleep mode.
- Heavy duty rack lift includes high-temp bearings and slip clutch soft start rotation system.
- Stainless steel interior and exterior construction.
- Flush floor provides easy access – no ramp required.
- Curved bake chamber door is field reversible.
- Integral, curved hood is fully fire-sealed hood for Type I or Type II installations.
- Self-contained cast spherical steam system.
- Built-in rollers and levelers for ease of installation.
- Stainless steel B style rack lift.
- Oven racks sold separately.

SPECIALTY – FOODSERVICE OVEN RACKS

Models BSRSBFS-13 & BDRSBFS-13

20.3"D x 28.4"W x 69.8"H

STANDARD FEATURES:

- Stainless steel construction.
- Precision cut shelves provide a sanitary fit for hotel pans.
- 13 slides with 4.7" spacing (slide to slide).
- Use for cooking or baking, hotel pans or sheet pans.
- OV5001 ovens will fit 1 **BSRSBFS-13** rack.
- OV5002 ovens will fit 1 or 2 **BDRSBFS-13** racks.
- Can be used in all roll-in retarders, chillers or proofers with 70" door opening.
- 4" swivel type casters – each rated for 400 lbs. and 580°F.
- Shipped assembled, freight class 150, 115 lbs.

PW & RPW Series

PW1

PW2

PW3

MODEL NO.	PW1E	PW1S/RPW1S	PW2E/RPW2E	PW2S/RPW2S	PS3S
Footprint Width	35.5"	42.0"	62.0"	75.5"	109.0"
Footprint Depth	36.8" to 123.3"	43.3" to 123.3"	43.3" to 123.3"	43.3" to 123.3"	43.3" to 123.3"
Power Options	← 208-240V/1 or 208-240V/3 Amp draw varies by depth →				
Water Connection	← ½" FNPT cold water 30-80 osu @ 85" AFF →				
Drain Connection	← ½" FNPT, front or rear drain @ 5" AFF →				
Proofer Availability	PW1E	PW1S	PW2E	PW2S	PW3S
Retarder Proofer Availability	N/A	RPW1S	RPW2E	RPW2S	N/A

STANDARD FEATURES:

- Eye-level digital control panel – set heat/humidity system, retarding system (retarding proofing cabinets only), individual rack timers.
- Optional self-contained refrigeration system, available in limited sizes (retarding/proofing cabinets only).
- Easy access heat and humidity system – internally mounted, energy efficient.
- Modular panel construction – cam lock attachment.
- 99.5" tall to match our rack ovens.
- Air flow system ensures consistent proofing results throughout the chamber.
- Stainless steel interior and exterior.
- Interior perimeter is supplied with bumpers on all sides to protect the finish.
- No flushing required – low maintenance.
- Single door units include field reversible door.

See 2011 Price List for Rack Capacity Information

BAKERY RETARDER – SINGLE & TWO DOOR

RR1 & RR2

RR1

RR2

STANDARD FEATURES

- Stainless steel interior and exterior.
- Self-closing doors with stay open feature at 120°.
- Long life cam-lift hinges.
- Automatically activated incandescent lights.
- Stainless steel breaker caps.
- Automatic non-electric condensate evaporator.
- Magnetic snap-in door gaskets.
- Cord and plug attached.
- 1 year parts and labor warranty.
- 5 year compressor warranty.
- Extra height door opening to fit all types of bakery racks.
- Digital control panel.
  - LED display
  - Temperature monitoring
  - Internal time clock
  - 72 hour data storage
  - Visual/Audible alarm warnings
    - (1) Hi/Lo cabinet temperature
    - (2) Evaporator coil sensor failure
    - (3) Clogged filter-clean condenser
    - (4) Discharge line sensor failure
    - (5) Power supply interruption
    - (6) Door open (cycles and time)
- Stainless steel floor with stainless steel ramp.
- Shipped assembled.
- Self-contained R-134a refrigeration system.
- Operating temperature 36 - 38°F.

MODEL NO.	RR1	RR2
Net Capacity - cubic feet	39.0	79.5
Overall Dimensions Width x Depth x Height	35 1/2" x 35 9/16" x 89 1/8"	68" x 35 9/16" x 89 1/8"
Rack Capacity	1	2
Electrical Specifications Voltage	115/60/1	115/160/1
Amps/Wattage	10.6/853	11.4/917
Refrigerant	R-134a	R-134a
BTU/HR	2220	4200
Motor Size	1/3 H.P.	1/2 H.P.

SPECIALTY – WATER METER

WM600 Series

Listed by UL

STANDARD FEATURES

- Wall mounted. Mounting bracket and hardware included.
- Easy to follow digital controls.
- Dispensing temperature range: 32°F – 125°F. Dispenses up to 1,000 pounds.
- Water delivery can be interrupted and resumed without resetting the system.
- Shipping weight: 52 lbs.

BREAD SLICERS
BBS Series

BBS100

BBS150

BBS200

BBS500

STANDARD FEATURES

- Quiet operation.
- Easy to clean, removable crumb tray.
- Reversible bagging spade.
- Locking swivel casters.
- ISC slice management system controls slicing pressure (Automatic models only).
- Slice thickness varies by model.

MODEL NO.	BBS100 Series	BBS150 Series	BBS200 Series	BBS500 Series
Slice Operation	Manual	Automatic	Manual	Automatic
Overall Dimensions Width x Depth x Height	26.8" x 25.3" x 30.0"		29.5" x 29.5" x 43.0"	27.0" x 30.4" x 42.1"
Stand Base	24.5"H - Sold separately		N/A	N/A
Max Loaf Dimensions Width x Depth x Height	17.0" x 11.4" x 7.0"		17.3" x 12.3" x 6.3"	17.4" x 12.6" x 6.3"
Power (cord & plug supplied)	120V/1 6A		120V/1 5A	120V/1 6A
Shipping Weight	272 lbs.		331 lbs.	364 lbs.

BREAD DOUGH DIVIDERS
BDD Series

STANDARD FEATURES

BDD200

- Ergonomic Design
  - 35.6"H working height minimizes reaching & stooping
  - Moves easily on locking swivel casters
- Stainless steel cutting blades evenly divide dough into 16 or 20 equal pieces.
  - 16-Part: 3.5 oz - 41.0 oz.
  - 20-Part, round: 3.5 oz - 32.0 oz.
  - 20-Part, square: 3.5 oz - 34.0 oz.
- Maximum capacity: 120 cycles/hr.
- Cover hinge and spring are adjustable to ensure proper seal.
- Supplied cleaning insert protects knife blades during cleaning cycle.
- Power: 230V/3/10A
  - 8' Cord & NEMA L15-20P plug supplied.
- Shipping weight: 535 lbs.

BREAD MOULDER
BDM101

STANDARD FEATURES

BDM100

- Designed to meet a baker's need for speed and performance
  - Produces up to 25 pieces per minute
- Ideal for pan loaves, hoagie buns, baguettes and pistolets
- Three rolling and moulding cylinders are easily adjusted
  - Adjustable from the right or left side
- Accommodates a wide range of dough pieces
  - Minimum: 1.8 oz
  - Maximum: 42.0 oz
- Delivery tray is retractible for storage or transit
- Easy access to moulder belt for cleaning and maintenance
- 34"H stand base is included to ensure optimum working height
  - Stand includes swivel casters, 2 locking
- Power: 230V/3/5A
- Modular shipping weight: 420 lbs.
  - 8' cord and NEMA L15-20P plug supplied

CE & CG Series

CE6HD
shown with optional stand

CG10FI
shown with optional stand

CE20FD

CE10FD/CE10FD
Stacked

STANDARD FEATURES:

- Convection, Steam and Combination modes achieve Baking, Grill/Roasting, Steaming, Proofing, Rethermalization, Low Temp, Healthy-Fry, and Delta-T results.
- Electric boilerless combi models using direct steam method.
- Gas steam generator combi model using indirect steam method.
- Flashing door lights and audible alarm system to alert user when program/cycle is finished – easy recognition for the busy kitchen.
- Optimized cooking functions for maximum production with minimal energy and water consumption (Convection, Steam & Combi).
- Compatible with Traulsen units for synergy operation of hot and cold operations.
- Controls programmable to your recipes; stores 100 progams with up to 10 cooking phases in combi memory.
- Automatic cleaning programs with auto cool down and auto dosing detergent pump featuring hands-free use of built-in wash arm operating with non-proprietary cleaning detergent.
- Rack ID multi-shelf timers allow up to 10 different time settings for your cooking environment.
- Humidity control from 0-100% of possible maximum relative humidity at chosen temperature.
- 4-speed auto reversing fan.
- Cool-to-the-touch and energy efficient heat reflective panoramic curved exterior glass door and insulated panels reflect heat back into the oven.
- Advanced diagnostic with fault history indication, water cooled independent control boards, with LED indicators for service efficiency.
- Water injection button to add water in convection mode (an automatic process during rapid cool down).
- Includes Bluetooth® communication and recipe software for PC.
- Optional wireless Bluetooth® barcode scanner.
- (2) Two year warranty on control board, (1) one year parts and labor warranty standard.
- Water Filtration: Your local Hobart representative can recommend a water treatment system to meet the needs of your local water conditions. Our offering includes hollow carbon filters, water softener and RO systems.

Easy To Use Controls

SCAN-1 Option

Recipe Software

TTI-20F & BT-20F Trolley

Hollow Carbon Filter

MODEL NO.	ELECTRIC CE6HD	CE10HD	CE10FD	CE20HD	CE20FD	GAS CG10FI
Pan Capacities						
12" x 20" x 2½"	6	10	20	20	40	20
18" x 13"	6	10	20	20	40	20
18" x 26"	NA	NA	10	NA	20	10

OVENS, ROTISSERIE – ELECTRIC, SELF-CLEANING

KA7E

KA7E

KA7E
(2 stacked)

STANDARD FEATURES:

- Automatic, self-cleaning oven. Simply push the CLEAN button and the oven does the rest saving approximately one hour of labor per day.
- Automatic chemical injection so the proper amount of cleaning agent is added every time and operators never touch the detergent.
- Automatic grease removal: grease is emptied into a container at the end of every cycle and separated before the wash cycle so it doesn't go down the drain. No grease drawer to drain and clean.
- Fast and efficient with convection and radiant heat plus self-basting action. 20% improvement in cooking performance for fast and efficient production.
- Stainless steel interior and exterior.
- Capacity 28 to 35 birds.
- Classic large viewable tempered glass door with labyrinth design eliminates need to replace gasket with a hinged inner door to keep the heat in the oven, not in the kitchen.
- Controls
  - Easy-to-Use programmable controls on load side with marquee display to keep operator informed
    - Automatic clean button
    - 4 stage cooking
    - 99 cook program capacity
    - Add 5 minute cook time
    - NAFEM protocol ready controls
  - Pass-thru control located on the unload side.
    - Snooze – to add 10 minute cook time
    - Silence Buzzer – to enter hold mode
    - Stop – ends cook cycle
  - "Hands-Free" rotate button for ease of loading and unloading on both sides
- Individual power connections.
- Modular construction. Stack two units, stack on top of a convection oven or combi oven.

ACCESSORIES:

- Must be ordered separately – all models shipped without spits.

MODEL NO.	KA7E	KA7E ON STAND	TWO KA7E STACKED*
Sections	1	1	2
Capacity	28-35 Chickens	28-35 Chickens	56-70 Chickens
Overall Dimensions Width x Depth x Height	38 7/8" x 33 5/8" x 38 5/8"	38 7/8" x 33 5/8" x 71"	38 7/8" x 33 5/8" x 81 5/8"
Electrical Specifications Voltage/Hertz/Phase	208, 240/60/1 or 3	208, 240/60/1 or 3	208, 240/60/1 or 3
Shipping Weight	525 lbs.	525 lbs. + 153 lbs.	525 lbs. each

*On casters – 2 locking swivel, 2 locking ridged casters.

Stacked Models – Rotisserie & Convection Ovens

KA7E SELF-CLEANING ROTISSERIE OVEN ON CONVECTION OVEN

or

KA7EM ROTISSERIE OVEN ON CONVECTION OVEN:

- Winning combination of the KA7E or KA7EM rotisserie oven stacked on a convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibiliy – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.

KA7EM

KA7EM

KA7EM (2 stacked)

STANDARD FEATURES:

- Easy cleaning.
- No grease pan
  – Grease is drained into an easy carry container.
- No drip trays to remove.
- Rotor remains in the machine to clean.
- Fast and efficient with convection and radiant heat plus self-basting action. 20% improvement in cooking performance for fast and efficient production.
- Stainless steel interior and exterior.
- Capacity 28 to 35 birds.
- Classic large viewable tempered glass door with labyrinth design eliminates need to replace gasket with a hinged inner door to keep the heat in the oven, not in the kitchen.
- Controls
  – Easy-to-Use programmable controls on load side with marquee display to keep operator informed
    - Automatic clean button
    - 4 stage cooking
    - 99 cook program capacity
    - Add 5 minute cook time
    - NAFEM protocol ready controls
  – Pass-thru control located on the unload side.
    - Snooze – to add 10 minute cook time
    - Silence Buzzer – to enter hold mode
    - Stop – ends cook cycle
  – "Hands-Free" rotate button for ease of loading and unloading on both sides
- Individual power connections.
- Modular construction. Stack two units, stack on top of a convection oven or combi oven.

ACCESSORIES:

- Must be ordered separately – all models shipped without spits.

MODEL NO.	KA7EM	KA7EM ON STAND	TWO KA7EM STACKED*
Sections	1	1	2
Capacity	28-35 Chickens	28-35 Chickens	56-70 Chickens
Overall Dimensions Width x Depth x Height	38 7/8" x 33 5/8" x 38 5/8"	38 7/8" x 33 5/8" x 71"	38 7/8" x 33 5/8" x 81 5/8"
Electrical Specifications Voltage/Hertz/Phase	208, 240/60/1 or 3	208, 240/60/1 or 3	208, 240/60/1 or 3
Shipping Weight	525 lbs.	525 lbs. + 153 lbs.	525 lbs. each

*On casters – 2 locking swivel, 2 locking ridged casters.

Rotisserie Oven Stands

KA7E shown on STAND-KA7E optional stand

These stands are available for use with both the KA7E and KA7EM Rotisserie Ovens.

MODEL NO.	STAND-KA7E	STANDO-KA7E
Overall Dimensions Width x Depth x Height	38 3/4" x 33 1/2" x 32 1/4" with casters	38 3/4" x 33 1/2" x 32 1/4" with casters
Shipping Weight	153 lbs.	90 lbs.

STANDO-KA7E

OVENS, CONVECTION (FULL SIZE) – ELECTRIC & GAS

HEC5, HGC5, DEC5 & DGC5 Series

Certified by NSF, Listed by UL (electric), CSA Design Certified (gas)

HEC5

HEC5D

DGC5

HGC5

ELECTRIC (DEC, HEC) MODELS

- Stainless steel front, sides and top, painted legs.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute electric timer with buzzer.
- Energy-efficient, 2-speed, ½ H.P. motor. Preheats to 350°F in 10 minutes.
- Includes porcelain interior. Six-sided insulation gives energy efficiency.

GAS-FIRED (DGC, HGC) MODELS

- Stainless steel front, sides and top, painted legs.
- 44,000 BTU/hr. burner per section.
- ½ H.P. two speed oven blower motors. 115/60/1 with 6' cord and plug, 8 amps.
- Solid state temperature controls adjust from 150° to 500°F.
- 60 minute timer with audible alarm.
- Energy Star qualified.

ENERGY STAR

SPECIAL GAS AND ELECTRIC MODELS

- Computer controls with digital time and temperature read-outs.
  - Shelf ID.
  - Cook & hold cycle.
  - Timer sets cook time from one minute to 24 hours.
  - 6 programmable preset buttons.
- Extra Deep

STACKED MODEL – KA7E OR KA7EM ROTISSERIE OVEN ON CONVECTION OVEN:

- Winning combination of the KA7E or KA7EM rotisserie oven stacked on a convection oven.
- Space saver – 2 different ovens in one footprint.
- Menu flexibiliy – roasting rotisserie chickens on top with meatloaf, roasts, macaroni and cheese or potatoes on bottom.

	ELECTRIC MODELS		GAS MODELS	
MODEL NO.	**HEC5(D) HEC5(D)X DEC5**	**HEC5(D) HEC5(D)X DEC5**	**HGC5(D) HGC5(D)X DGC5**	**HGC5(D) HGC5(D)X DGC5**
Number of Sections	1	2	1	2
Overall Dimensions Width x Depth	"X" Models 45½" D 40" x 41½"	"X" Models 45½" D 40" x 41½"	"X" Models 45½" D 40" x 41½"	"X" Models 45½" D 40" x 41½"
Height With Legs	56¾"	70"	56¾"	70"
Oven Interior Dimensions Width x Depth x Height	"X" Models 26⅛" D 29" x 22⅛" x 20"	"X" Models 26⅛" D 29" x 22⅛" x 20"	"X" Models 26⅛" D 29" x 22⅛" x 20"	"X" Models 26⅛" D 29" x 22⅛" x 20"
Rack Size Width x Depth	"X" Models 24½" D 28¼" x 20½"	"X" Models 24½" D 28¼" x 20½"	"X" Models 24½" D 28¼" x 20½"	"X" Models 24½" D 28¼" x 20½"
No. Oven Racks Furnished	5	10	5	10
Heating Specifications Voltage/Hertz/Phase	← 208, 240, 480/60/1 or 3 →		115/60/1	115/60/1
KW	12.5	25	N/A	N/A
BTU's (per oven)	N/A	N/A	44,000	44,000
Shipping Weight	472 lbs. (502 "X" Models)	928 lbs. (958 "X" Models)	519 lbs. (549 "X" Models)	1,022 lbs. (1,052 "X" Models)

For complete equipment specifications visit our website at www.hobartcorp.com

HOBART

OVENS, CONVECTION (HALF SIZE) – ELECTRIC & GAS
HEC20 & HGC20 Series

Certified by NSF, Listed by UL (electric), CSA Design Certified (gas)

HEC20

- Stainless steel front, sides, top, back and rear enclosure panel.
- Solid state temperature control.
- Thermostat range 200° to 500°.
- 4" adjustable chrome legs.
- 5 oven racks.
- 60 minute timer with audible alarm.
- Porcelain enamel on steel oven liner.

MODEL NO.	HEC202	HGC202	HEC20	HGC20
No. of Sections	2	2	1	1
Overall Dimensions Width x Depth	30" x 28¼"	30" x 28¼"	30" x 28¼"	30" x 28¼"
Height w/Legs	68⅜"	68⅜"	30⅝"	30⅝"
Oven Interior Dimensions Width x Depth x Height	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"	15¼" x 21" x 20"
Rack Size	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"	14⅜" x 20⅞"
No. of Racks Furnished	10	10	5	5
Voltage/Hertz/Phase KW (Total)	208-240/60/3 11.0	120/60/1	208-240/60/3	120-60-1 5.5
BTU/Hr.	N/A	50,000	N/A	25,000
Shipping Weight	520 lbs.	520 lbs.	250 lbs.	250 lbs.

CONVENIENT GRILL
HCG2

HCG2

MODEL NO.	HCG2
Overall Dimensions Width x Depth x Height	24" x 17" x 22"
Work Surface Width x Depth	21" x 9½"
Electrical Specifications Voltage/Hertz/Phase	208-240/60/1
KW, Amps, NEMA Plug	4KW, 18 Amps, L6-30P
Shipping Weight	78 lbs.

Installation Clearance: 2" each side

STANDARD FEATURES:

- Fine grain cast iron plates – grooved and smooth.
- Adjustable spring counter balanced top.
- Stainless steel base for lasting service.
- Detachable front drip tray and scraper for convenient cleaning.
- Even heat distribution through top and bottom plates.
- Rapid grilling of sandwiches, meat, fish and vegetables.
- Thermostatically controlled up to 570°F.
- On/off switch and pilot lights for convenience.
- Timer.

FRYERS – ELECTRIC

HF Series - Freestanding

Listed by UL, Certified by NSF

STANDARD FEATURES:

- 16-gauge stainless steel fry tank with limited 10-year tank warranty.
- Stainless steel cabinet.
- HF Series electric fryers are available in solid state digital (D) or programmable computer (C) controls.
- Low watt density ribbon style heating elements provide maximum heat exchange surface for higher efficiency; swing up for easy cleaning.
- Temperature control adjusts from 200°F to 390°F within +/-2°.
- High limit control.
- 17 kW elements on 50 lb. fryers; 24 kW elements on 85 lb. fryers.
- 1¼" full port drain valve.
- Tank brush, clean-out rod and drain extension.
- Non-corrosive adjustable legs.
- Baskets included.
- Single basket lift available.

1HF50D with accessory casters

MODEL NO.	1HF50
Total Oil Capacity	50 lbs.
KW	17
Overall Dimensions Width x Depth x Height	15½" x 34⅜" x 36¼"
Tank Size Width x Depth	14⅛" x 15½"
Shipping Weight	200 lbs.

FRYERS – ELECTRIC

HF Series – KleenScreen ***PLUS***® Fryer Filter System

STANDARD FEATURES:

- Built-in filter system for freestanding fryers.
- One-touch filter controls.
- Lightweight stainless steel pan construction – easy cleaning and dishwasher safe.
- Drawer style filter pan assembly with sturdy drawer slides.
- Paperless stainless steel filter screen including a complimentary package of KleenScreen ***PLUS®*** Micron Filtration Fabric envelopes.
- Solenoid activated one touch push button switch to engage pump and motor (computer control only).
- ⅓ H.P. motor and pump circulates frying compound at a rate of 8 gallons/minute.
- Boil Out-By-Pass™ for each fry tank.
- One-Touch filter controls standard Computer models.
- Oil drain valve interlock switch.
- Hands-free oil return line is self seating when drawer is closed.
- Adjustable legs.
- Single basket lift available.
- Fry tank brush and clean-out rod.
- High temperature discard hose.
- 1¼" Full Port Drain Valve

1HF85CF KleenScreen PLUS® Fryer Filter System with accessory casters

MODEL NO.	1HF85F
Total Oil Capacity	85 lbs.
KW	24
Overall Dimensions Width x Depth x Height	21" x 34⅜" x 36¼"
Tank Size Width x Depth	19½" x 18"
Shipping Weight	204 lbs.

GRIDDLES, COUNTER – ELECTRIC
CG Series

STANDARD FEATURES:

- Stainless steel front, sides and 4" adjustable legs.
- 1/2" thick polished steel griddle plate.
- 13" cooking height on 4" adjustable legs.
- Two solid sheathed tubular incoloy heating elements, one snap action thermostat and cycling light per each 12" griddle width. Thermostats adjust from 200°F to 450°F. (CG24 has one large, tubular incoloy heating element per 12" griddle width).
- Stainless steel 3" back and tapered side splashes.
- 3 1/8" wide front grease trough empties into a large capacity grease drawer.
- Available in 208V or 240V, 50/60 Hz, 1 or 3 phase power supply. 480V, 50/60 Hz 3 phase power supply.
- One year limited parts and labor warranty.

CG41

MODEL NO.	CG24	CG58	CG41	CG50	CG59
Overall Dimensions					
Width	24"	36"	48"	60"	72"
Depth	27 5/8"	27 5/8"	27 5/8"	27 5/8"	27 5/8"
Height with 4" legs	16 3/8"	16 3/8"	16 3/8"	16 3/8"	16 3/8"
Grid Dimensions					
Width	24"	36"	48"	60"	72"
Depth	24"	24"	24"	24"	24"
Square Area	576"	864"	1152"	1440"	1728"
Heating Specifications Voltage/Hertz/Phase	208-240/50/60/1 or 3 – 480/50/60/3				
KW	10.8 KW	16.2	21.6	27.0*	32.4*
Shipping Weight	200 lbs.	275 lbs.	360 lbs.	485 lbs.	560 lbs.

*CG50 and CG59 models require two separate electrical connections and services

TOASTER – ELECTRIC
ET27

STANDARD FEATURES:

- 4-slice toaster with cordset.
- Solid-state control has no moving parts, significantly improves reliability.
- Long-life electrical solenoids increase carriage release reliability.
- Solid-state control is preprogrammed with optimum toasting curve, adjusts toasting time automatically for consistent results.
- High production of medium toast hourly – 380 slices.
- Slots are featured so the same toaster can toast regular bread, English muffins and bagels. "Texas" style slices can be toasted by removing bread guards.
- Straight-line contemporary styling. Brushed stainless steel finish.
- Operating levers require only 4 lbs. pressure for ergonomic peace of mind.
- Overall size: 12 1/2"W x 13 1/2"D x 7 1/2"H.
- Electrical: 120/208, 120/240 or 208 or 240 VAC/60 Hz/1-ph.

ET27

DOOR-STYLE DISHMACHINES

AM Select Series

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004.

AM Select

NSF listed for washing dishes and pots and pans. Adjustable cycle times of 1, 2, 4 and 6 minutes. Rinse consumption of only .74 gallons per rack. Three-door wrap chamber design for corner or straight through installation. Optional 70°F rise booster heater with Sense-A-Temp™ technology. 17" door opening.

AM Select Tall

Washes dishes, pots and pans, a 60-quart mixing bowl and up to 6 full size 18" x 26" sheet pans at a time. 27" door opening. Includes 6-pan sheet pan rack.

MODEL NO.	AM Select		AM Select Tall	
	Hot Water Sanitizing	**Chemical Sanitizing**	**Hot Water Sanitizing**	**Chemical Sanitizing**
Machine Ratings (Mechanical) – See 1 P. 70				
Racks per Hour (Max.)	58	65	58	65
Dishes per Hour (Average 18 plates per rack)	1044	1170	1044	1170
Glasses per Hour (Average 36 per rack)	2088	2340	2088	2340
Table to Table – Inside Tank at Table Connection (Inches)	25¼"	25¼"	25¼"	25¼"
Overall Dimensions (H x W x D) (Inches)	66½" x 27" x 28½"		77½" x 27" x 28½"	
Wash Motor – H.P. - See 2 P. 70	2	2	2	2
Wash Tank Capacity – Gallons	14	14	14	14
Wash Pump Capacity – Gallons per Minute – Weir Test – **See 3 P. 70**	160	160	160	160
Heating Equipment – (For keeping wash water hot) **See 4 P. 70**				
Gas Burner (Regulated) Natural/LP Gas BTU/Hr.	25000	25000	25000	25000
Electric Heating Unit (Regulated)	5 KW	5 KW	5 KW	5 KW
Steam Coils	Consult Factory	Consult Factory	Consult Factory	Consult Factory
Rinse – Minutes operated during hour of capacity operation – **See 5 P. 70**	9.66	10.83	9.66	10.83
Seconds of rinse per rack	10	10	10	10
Rate of Rinse Flow – Gals. per min. At 20 lbs. Flow Pressure	4.4	4.4	4.4	4.4
Rinse Consumption – Gals per hr. – **Maximum** At 20 lbs. Flow pressure	42.9	48.1	42.9	48.1
Rinse Cycle – Gallons per rack – at 20 PSI flow	.74 – 180°F Min.	.74 – 140°F Min.	.74 – 180°F Min.	.74 – 140°F Min.
Steam Booster, if used, based on 20 PSI steam - 20 PSI water flowing - 130°F entering water raised to 180°F min. (50°F rise) - Lbs. per Hr.	40	40	40	40
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	14	14	14	14
Exhaust Requirements	450	450	450	450
Shipping Weight Crated – Approximate Unit only, with booster	354 lbs. w/o Booster 384 lbs. w/Booster	354 lbs.	388 lbs. w/o Booster 418 lbs. w/Booster	388 lbs.

AM Select Series, LT1 & UW50

AM15 Select Front Loading

Designed for tight spaces with a front drop down shelf for loading and unloading of ware. Washes dishes, pots and pans, up to six 18" x 26" sheet pans, and a 60-quart mixing bowl. 27" door opening. Includes 6-pan sheet pan rack.

ENERGY STAR

AM Select Front Loading			
Hot Water Sanitizing	**Chemical Sanitizing**	**LT1**	**UW50**
41	45	37	19
738	810	666	–
1476	1620	1332	–
–	–	25¼"	–
77½" x 27" x 28½"		68⅞" x 25½" x 28⅞"	79" x 47" x 29"
2	2	¾	5
14	14	1.7	27
160	160	45	343
25000	25000	–	Opt. Regulated
5 KW	5 KW	–	10 KW
Consult Factory	Consult Factory	N/A	Opt. Regulated
6.83	7.5	13.57	4.75
10	10	22	15
4.4	4.4	N/A	8.4
30.3	33.3	62.9	39.9
.74 – 180°F Min.	.74 – 140°F Min.	1.7 – 120°F Min. - 140°F Max.	2.1 – 180°F Min.
40	40	N/A	60
14	14	42	38
450	450	100 CFM	100 CFM
416 lbs. w/o Booster 446 lbs. w/Booster	416 lbs.	304 lbs.	782 lbs.

LT1 Washer

Low-Temp (120°F minimum – 140°F maximum) chemical sanitizing, fill and dump washer. All stainless steel construction including tank, chamber, doors and frame. Top-mounted control box features an on/off switch, drain/fill switch, cycle light, cycle counter and de-liming switch for cleaning. Low chemical alert with audible and visual alarm provided standard. Self-flushing stainless steel pump strainer.

UW50 Utensil Washer

Front loading, split door. All stainless steel construction. Two upper and two lower revolving stainless steel wash and rinse arms. Stainless steel sloping strainer system with removable stainless steel basket. Top mounted dial thermometers. Adjustable timer. Door actuated drain closer.

DOOR-STYLE DISHMACHINES – advansys

Advansys Ventless

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004.

Advansys Standard

Internal condensing system minimizes water vapor. Does not require a vent hood. NSF listed for washing dishes and pots and pans. Adjustable cycle times of 1, 2, 4 and 6 minutes plus condense time. Rinse consumption of only .74 gallons per rack. Three-door wrap chamber design for corner or straight through installation. 70°F rise booster heater with Sense-A-Temp™ technology standard. 17" door opening.

Advansys Tall

Washes dishes, pots and pans, a 60-quart mixing bowl and up to 6 full size 18" x 26" sheet pans at a time. 27" door opening. Includes 6-pan sheet pan rack.

Advansys Front Loading

Designed for tight spaces with a front drop down shelf for loading and unloading of ware. Washes dishes, pots and pans, up to six 18" x 26" sheet pans, and a 60-quart mixing bowl. 27" door opening. Includes 6-pan sheet pan rack.

MODEL NO.	advansys Ventless Hot Water Sanitizing	advansys Tall Ventless Hot Water Sanitizing	advansys Front Loading Ventless Hot Water Sanitizing
Machine Ratings (Mechanical) – See 1 Page 70 Racks per Hour (Max.)	40	40	30
Dishes per Hour (Average 25 plates per rack)	1000	1000	750
Glasses per Hour (Average 45 per rack)	1800	1800	1350
Table to Table – Inside Tank at Table Connection (Inches)	25¼"	25¼"	25¼"
Overall Dimensions (H x W x D) (Inches)	69" x 29¼" x 35"	80" x 29¾" x 30¾"	80" x 29¾" x 30¾"
Wash Motor – H.P. - See 2 Page 70	2	2	2
Wash Tank Capacity – Gallons	14	14	14
Wash Pump Capacity – Gallons per Minute – Weir Test – **See 3 P. 36**	160	160	160
Electric Heating Unit (Regulated)	5 KW	5 KW	5 KW
Electric Booster Heater	8.5 KW	8.5 KW	8.5 KW
Rinse – Minutes operated during hour of capacity operation – **See 5 Page 70**	6.66	6.66	5.00
Seconds of rinse per rack	10	10	10
Rate of Rinse Flow – Gals. per min.	4.4	4.4	4.4
Rinse Consumption – Gals per hr. **– Maximum**	29.6	29.6	22.2
Rinse Cycle – Gallons per rack	.74 – 180°F Min.	.74 – 180°F Min.	.74 – 180°F Min.
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	14	14	14
Exhaust Requirements (CFM)	0	0	0
Shipping Weight Crated – Approximate – Unit only	451 lbs.	494 lbs.	522 lbs.

SR24 Series & LXi Series

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

SR24
shown with top and side panels available as options or factory installed

LXi

LXiG

SR24 MODELS

Low volume. Stainless steel construction including frame, door, tank chamber and lower trim panel. Easy to access controls and pump. Completely automatic fill and dump cycle. Capable of up to 19 racks per hour. Revolving top and bottom anti-clogging debossed wash/rinse arms. Large single piece removable scrap screen. Labyrinth door seal eliminates need for a door gasket. Reliable 1/2 H.P. motor with corrosion resistant pump. Automatic fill. Door opening of 16 5/8" to accept larger trays and ware. High temperature models come standard with 70° rise booster heater. Low temperature models include a sanitizer pump and cord and plug. Detergent pump optional. Side and top panels available as factory mounted option or field installed accessory. Rinse aid pumps available as field installed accessories. Low chemical alert indicator with audible and visual alarms on machines with chemical pumps to meet NSF regulations. Standard with two dishracks, one peg and one combination. Available in hot water or chemical sanitizing.

LXi MODELS

High production, fresh water rinse machines. Constructed of stainless steel including sides and top for rugged durability. Top mounted slide out microcomputer controls with digital cycle/temp display. Automatic delime notification with designated delime cycle. Up to 30 racks per hour production using .74 gallons of water per rack. Chamber height of 17" to accept 16" x 18" trays (G model chamber height is 12"). High temperature models available with built-in booster including Sense-a-Temp™ technology ensuring 180° every cycle. Top and bottom debossed anti-clogging wash and rinse arms. Heavy-duty stainless steel door, hinges and tank. Labyrinth-type door seal eliminates the need for a gasket. Large removable stainless steel scrap screen. Powerful wash pump with 54 gallons per minute capacity. Automatic fill. Low chemical alert indicator with audible and visual alarms on machine with chemical pumps to meet NSF regulations. Standard with two dishracks. Available in hot water or chemical sanitizing.

NOTE: For Selection factors see page 70.

MODEL NO.	SR24C	SR24H	LXiC & LXiGC	LXiH & LXiGH
Machine Ratings (Mechanical) See 1 Page 70 Racks per Hour	14	19	30	30
Dishes per Hour (Average 18 per rack)	252	342	540	540
Glasses per Hour (Average 36 per rack)	630	684	1080	1080
Overall Dimensions (H x W* x D)	34 1/2" x 24" x 24"	34 1/2" x 24" x 24"	33 3/4" x 23 15/16" x 26 3/4"	33 3/4" x 23 15/16" x 26 3/4"
Wash Motor – H.P. – See 2 Page 70	1/2	1/2	3/4	3/4
Tank Capacity – Gallons	1.8	1.8	3	3
Pump Capacity – Gallons per minute – Weir Test **– See 3 Page 70**	45	45	54	54
Hot Water Consumption Wash Cycle gals. per rack (min.)	1.2	1.2	Recirculated	Recirculated
temp. (min.)	120°	150°	120°	150°
Rinse Cycle gals. per rack	1.2	1.2	.74	.74
temp. (min.)	120°	180°	120°	180°
Water Consumption gal./hr. minimum	34	46	22.2	22.2
Flow Rate – Minimum gals. per min.	4.5	4.5	6.0	6.0
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	10	10	10	10
Shipping Weight Crated – Approximate	155 lbs.	166 lbs.	235 lbs.	255 lbs.

*NOTE: Width does not include detergent feeder box; right or left side mounted

FLIGHT-TYPE AUTOMATIC RACK CONVEYOR DISHMACHINES

FT900 Series

Entire FT900 Series is listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004.

FT (flight type) Models – OptiRinse™ low water rinse system. Many additional variations of these model specifications are available. Engineering data furnished on request.

Numbers in parentheses, below model number from left to right, represent length in feet of the following respectively; Loading section, Washing and Power Rinsing sections, Dual Rinse section, Unloading section.

Flight-type dishwasher with BLOWER-DRYER OPTION has the same specifications as the Basic FT900 Series EXCEPT for one additional Blower Motor (3 HP – 208-240/60/3 and 480/60/3) and is available on any model having an unload section 9 feet or longer.

Available with Energy Recovery – advansys

FT900

MODEL NO.	FT900 Series (5,7/8/5,7,9,11)	FT900S Series (5,7/4/5,7,9,11)
Machine Ratings (Mechanical) **See 1 Page 70** Conveyor Speed – Feet per minute	4 - 10	4 - 6.3
Floor Space – Feet – Add 10½" to length of machine for load and unload platforms.	*Determined by the combination of various lengths in loading and unloading ends. (Example: FT922 = (7 + 8 + 7) = 22 ft. long)	(Example: FT920S = (5 + 4 + 11) = 20 ft. long)
Overall Dimensions (H x W)	69" x 46⅛" x *(B)	69" x 46⅛" x *(B)
Motor – Hobart Designed **– See 2 Page 70** H.P.	Pre-Wash 3 - Wash 3 - Rinse 3 - Conveyor ½	Pre-Wash 3 - Wash 3 - Conveyor ½
Blower-Dryer Motor H.P. (If used)	3	3
Electric Blower Dryer – Heating Coil (If used) UL Listed	20 KW	20 KW
Steam Blower-Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG max.)	75 lbs./hr.	75 lbs./hr.
Tank Capacity – Gallons	Pre-Wash 40 - Wash 40 - Rinse 40	Pre-Wash 40 - Wash 40
Pump Capacity – See 3 Page 70 Gals. per min. – Weir Test	Pre-Wash 150 - Wash 290 - Rinse 290	Pre-Wash 150 - Wash 290
Heating Equipment – See 4 Page 70 (For keeping power wash and/or power rinse water hot). Regulated Steam Injectors – Specify	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost.	
Regulated Steam Coils Regulated Electric	52 KW	40 KW
Rinse – See 5 Page 70 Minutes operated during hr. of capacity operation	60	60
Rate of Rinse Flow – at 20 PSI Flow Pressure Gals. per min.	(2.2)	(1.9)
Rinse Consumption – Gals. per hour At 20 PSI flow Pressure	(132)	(114)
Steam Consumption – Pounds per hour – Maximum Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) **Dishwasher,** based on 15 to 52 PSI steam at the machine and on customer supplying final rinse water at listed minimum 180°F (20 PSIG)	Hot Water Sanitizing 175 lbs./hr.	Hot Water Sanitizing 175 lbs./hr.
Steam Booster, if used, based on 20 PSI steam at - 20 PSI water flowing - 120°F. entering water, raised to 190°F. (70°F. rise) (180°F. min.)	99 lbs./hr.	85 lbs./hr.
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	750 w/o Blower Dryer; 1000 w/Blower Dryer	750 w/o Blower Dryer; 1000 w/Blower Dryer
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	38	38
Shipping Weight Crated	Varies by individual model - consult your Hobart representative	

(A) If only 10-12 PSIG Steam Pressure available at machine - specify Low Pressure Steam Option.
(B) With all rear panels and plumbing removed, machine width is 39⅛". Overall height to top of control box is 81 1/16".
(C) Highest item is control box - 80 11/16". Can be adjusted lower 2" for door clearance.

FT900D (Dual Rinse) Series

Entire FT900 Series is listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004.

Many additional variations of these model specifications are available. Engineering data furnished on request. Dual Rinse FT (flight type) models in conjunction with Opti-RinSe™ allows the FT900D series to consume the lowest amount of final rinse water in the industry.

Numbers in parentheses, below model number from left to right, represent length in feet of the following respectively; Loading section, Washing and Power Rinsing sections, Dual Rinse section, Unloading section.

Dual Rinse flight-type dishwasher with BLOWER-DRYER OPTION has the same specifications as the Basic FT900 Series EXCEPT for one additional Blower Motor (2 HP – 208-240/60/3 and 480/60/3) and is available on any model having an unload section 9 feet or longer.

Available with Energy Recovery – advansys

FT900SD

MODEL NO.	FT900D Series (5,7/8/5,7,9,11)	FT900SD Series (5,7/4/5,7,9,11)
Machine Ratings (Mechanical) **See 1 Page 70** Conveyor Speed – Feet per minute	4 - 8.5	4 - 6.3
Floor Space – Feet – Add 10½" to length of machine for load and unload platforms.	*Determined by the combination of various lengths in loading and unloading ends. (Example: FT922 = (7 + 8 + 7) = 22 ft. long)	(Example: FT920S = (5 + 4 + 11) = 20 ft. long)
Overall Dimensions (H x W)	69" x 46⅛" x *(B)	69" x 46⅛" x *(B)
Motor – Hobart Designed **– See 2 Page 70** H.P.	Pre-Wash 3 - Wash 3 - Rinse 3 - Conveyor ½ Dual Rinse ⅙	Pre-Wash 3 - Wash 3 - Conveyor ½ Dual Rinse ⅙
Blower-Dryer Motor H.P. (If used)	2	2
Electric Blower Dryer – Heating Coil (If used) UL Listed	20 KW	20 KW
Steam Blower-Dryer – Based on 20 PSI & Flowing Steam (If used) (25 PSIG max.)	75 lbs./hr.	75 lbs./hr.
Tank Capacity – Gallons	Pre-Wash 40 - Wash 40 - Rinse 40 - Dual Rinse 10	Pre-Wash 40 - Wash 40 - Dual Rinse 10
Pump Capacity – See 3 Page 70 Gals. per min. – Weir Test	Pre-Wash 150 - Wash 290 - Rinse 290 - Dual Rinse 8.5	Pre-Wash 150 - Wash 290 - Dual Rinse 8.5
Heating Equipment – See 4 Page 70 (For keeping power wash and/or power rinse water hot). Regulated Steam Injectors – Specify Regulated Steam Coils Regulated Electric	When electric heat is specified on any flight type or automatic conveyor dishwashers, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation. Circuit breakers optional at extra cost. 52 KW and 10 KW for Dual Rinse	46 KW and 10 KW for Dual Rinse
Rinse – See 5 Page 70 Minutes operated during hr. of capacity operation	60	60
Rate of Rinse Flow – at 20 PSI Flow Pressure Gals. per min.	(1.5)	(1.2)
Rinse Consumption – Gals. per hour At 20 PSI flow Pressure	(90)	(72)
Steam Consumption – Pounds per hour – Maximum Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) **Dishwasher,** based on 15 to 52 PSI steam at the machine and on customer supplying final rinse water at listed minimum 180°F (20 PSIG)	Hot Water Sanitizing 175 lbs./hr.	Hot Water Sanitizing 175 lbs./hr.
Steam Booster, if used, based on 20 PSI steam at - 20 PSI water flowing - 120°F. entering water, raised to 190°F. (70°F. rise) (180°F. min.)	60 lbs./hr.	50 lbs./hr.
Exhaust Requirements – Cubic feet per minute (Single point connection over center section)	750 w/o Blower Dryer; 1000 w/Blower Dryer	750 w/o Blower Dryer; 1000 w/Blower Dryer
Peak Rate of Drain Flow – Gals. per min. (Initial rate with full tank)	38	38
Shipping Weight Crated	Varies by individual model - consult your Hobart representative	

(A) If only 10-12 PSIG Steam Pressure available at machine - specify Low Pressure Steam Option.
(B) With all rear panels and plumbing removed, machine width is 39⅛". Overall height to top of control box is 81 1/16".
(C) Highest item is control box - 80 11/16". Can be adjusted lower 2" for door clearance.

CL*e* Series

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

CL44e

CL54e

CL64e

CLPS66e

CLPS76e

CLPS86e

STANDARD FEATURES

Standard insulated hinged doors on Hobart's CL*e* Warewasher provide full and unrestricted access into the chamber. The insulated doors emit 76% fewer watts of energy into a room.

Microprocessor controls include exclusive features such as Energy Saver mode, dirty-water indicator, low-temperature alerts, delime notification and a conveyor dwell mode for an endless wash zone of heavily soiled ware.

Thermal layered curtains are designed to improve temperature retention by an additional 2° to 3°F.

Computational fluid dynamic designed wash system ensures proper alignment and improved results with a full 20 inches of separation between the wash and the rinse zone.

Rapid Return drive system improves wash and rinse results as well as reduces the stress on the drive mechanism with more even throughput.

Pump intake screen not only prohibits large debris from getting into the pump but also the drain as well. The new chamber design provides 67% less interior baffling and wash pipes to clean around.

The improved one-piece strainer pan simplifies the cleanup process. A new exclusive above the waterline design for the pump and drive motor increases reliability. The new 23-gallon prewash tank allows for more food soil to be absorbed before refilling.

When electric heat is specified on any automatic conveyor dishwasher, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation.

For Selection Factors and Ordering Data – see Page 70.

PS22 An efficient 22" heavy-duty power scrapper for top performance and ultimate efficiency. The PS22 does not use any additional hot water; it has its own pump which recirculates the detergent and wash water overflow from the power wash tank.

MODEL NO.	CL44*e*	CLPS66*e*/ CLCS66*e*	CL54*e*	CLPS76*e*/ CLCS76*e*	CL64*e*	CLPS86*e*/ CLCS86*e*
Machine Ratings (Mechanical) See 1 Page 70 Racks per hour (19¾" x 19¾")	202	202	245	245	342	342
Conveyor Speed – feet per minute	5.6 max.	5.6 max.	6.9	6.9	9.5	9.5
Dishes per Hour (Average 18 plates per rack)	3,636	3,636	6,200	6,200	8,550	8,550
Glasses per Hour (Average 36 per rack)	7,272	7,272	11,160	11,160	15,390	15,390
Floor Space – Table to Table (Inches)	44	66	53⅞	75⅞	63⅞	85⅞
Overall Dimensions – H x W x D (Inches)	70¼ x 45¼ x 30¼	70¼ x 67 3/16 x 30¼	70¼ x 55⅛ x 30¼	70¼ x 77⅛ x 30¼	70¼ x 65⅛ x 30¼	70¼ x 87⅛ x 30¼
Motor – See 2 Page 70 (H.P.) Conveyor Drive	2 ⅙	Prewash 2 Wash 2 ⅙	2 ⅙	Pre-Wash 2 Wash 2 ⅙	Wash 2 Rinse 2 ⅙	Pre-Wash 2 Wash 2 / Rinse 2 ⅙
Number of Tanks	1	2	1	2	2	3
Tank Capacity – Gallons	23	Pre-Wash 23 Wash 23	23	Pre-Wash 23 Wash 23	Wash 23 Rinse 23	Pre-Wash 23 Wash 23 Rinse 23
Pump Capacity – See 3 Page 70 Gallons per Minute – Weir Test	165	Combined 265	165	Combined 265	Combined 330	Combined 435
Heating Equipment – **See 4 Page 70** – (For keeping power wash and or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hr.	78,000	78,000	78,000	78,000	94,000	94,000
Electric Heating Unit – Size Used	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 25 KW (15 - 10 KW)	Regulated 25 KW (15 - 10 KW)
Rinse – See 5 Page 70 – Minutes operated during hour of maximum operation	60	60	60	60	60	60
Final Rinse Flow – Gals. per min. At 15 PSI Flow Pressure	1.8	1.8	2.20	2.20	1.89	1.89
At 20 PSI Flow Pressure	2.1	2.1	2.54	2.54	2.2	2.2
Final Rinse Flow – Gals. per hr. – MAXIMUM At 15 PSI Flow Pressure	108	108	132	132	114	114
At 20 PSI Flow Pressure	126	126	152.5	156.5	132	132
Rinse – 20 PSI Flow Pressure Gal./Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F		Hot Water Sanitizing – Chemical Sanitizing			
			.56 - 180°F – .56 - 140°F	.56 - 180°F – .56 - 140°F	.39 - 180°F – .39 - 140°F	
Steam Consumption – Pounds per hr. – MAXIMUM Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	130 lbs./hr.	130 lbs./hr.
Steam Booster, if used on 20 PSI steam – Pounds per hr. – 20 PSI water flowing – 130°F entering water raised to 180°F min.	60 lbs./hr.	60 lbs./hr.	60 lbs./hr.	60 lbs./hr.	63 lbs./hr.	63 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200	200	200	200	200	200
Discharge End	400	400	400	400	400	400
Discharge End w/Blower Dryer	← Same as Above →					
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38	38	38	38
Shipping Weight Crated – Approximate	613 lbs.	865 lbs.	686 lbs.	938 lbs.	880 lbs.	1130 lbs.

Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

CL44eR

STANDARD FEATURES

Standard insulated hinged doors on Hobart's CL*e*R Warewasher provide full and unrestricted access into the chamber. The insulated doors emit 76% fewer watts of energy into a room. Energy Recovery system captures the energy from the exhaust air to elevate the temperature of the cold water supply to 110° to feed the booster heater.

The Energy Recovery system captures escaping heat and steam from the exhaust air and uses a heat exchanger to recycle it into energy. This free energy is used to preheat the incoming water supply before it enters the booster heater. The cold ground temperature water passes through a heat exchanger positioned directly in line with the machine's unload exhaust system to capture the energy from the exhaust air and ware leaving the machine to elevate the temperature of the water to 110° before it enters the booster heater.

Microprocessor controls include exclusive features such as Energy Saver mode, dirty-water indicator, low-temperature alerts, delime notification and a conveyor dwell mode for an endless wash zone of heavily soiled ware.

Thermal layered curtains are designed to improve temperature retention by an additional 2° to 3°F.

Computational fluid dynamic designed wash system ensures proper alignment and improved results with a full 20 inches of separation between the wash and the rinse zone.

Rapid Return drive system improves wash and rinse results as well as reduces the stress on the drive mechanism with more even throughput.

Pump intake screen not only prohibits large debris from getting into the pump but also the drain as well. The new chamber design provides 67% less interior baffling and wash pipes to clean around.

The improved one-piece strainer pan simplifies the cleanup process. A new exclusive above the waterline design for the pump and drive motor increases reliability. The new 23-gallon prewash tank allows for more food soil to be absorbed before refilling.

When electric heat is specified on any automatic conveyor dishwasher, disconnect switches are recommended for each power circuit connected to dishwasher. These disconnect switches are NOT furnished by Hobart and should be installed in the power circuits ahead of the dishwasher by the electrical contractor at the time of installation.

For Selection Factors and Ordering Data – see Page 00.

MODEL NO.	**CL44*e*R**
Machine Ratings (Mechanical) See 1 Page 70 Racks per hour (19¾" x 19¾")	202
Conveyor Speed – feet per minute	5.6 max.
Dishes per Hour (Average 18 plates per rack)	3,636
Glasses per Hour (Average 36 per rack)	7,272
Floor Space – Table to Table (Inches)	44
Overall Dimensions – H x W x D (Inches)	70¼ x 45¼ x 30¼
Motor – See 2 Page 70 (H.P.) Conveyor Drive	2 ⅙
Number of Tanks	1
Tank Capacity – Gallons	23
Pump Capacity – See 3 Page 70 Gallons per Minute – Weir Test	165
Heating Equipment – **See 4 Page 70** – (For keeping power wash and or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hr.	78,000
Electric Heating Unit – Size Used	Regulated 15 KW
Rinse – See 5 Page 70 – Minutes operated during hour of maximum operation	60
Final Rinse Flow – Gals. per min. At 15 PSI Flow Pressure	1.8
At 20 PSI Flow Pressure	2.1
Final Rinse Flow – Gals. per hr. – MAXIMUM At 15 PSI Flow Pressure	108
At 20 PSI Flow Pressure	126
Rinse – 20 PSI Flow Pressure Gal./Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F
Steam Consumption – Pounds per hr. – MAXIMUM Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.
Steam Booster, if used on 20 PSI steam – Pounds per hr. - 20 PSI water flowing – 130°F entering water raised to 180°F min.	60 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200
Discharge End	150
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38
Shipping Weight Crated – Approximate	703 lbs.

MODEL NO.	CLPS66*e*R/ CLCS66*e*R	CL54*e*R	CLPS76*e*R/ CLCS76*e*R	CL64*e*R	CLPS86*e*R/ CLCS86*e*R
Machine Ratings (Mechanical) See 1 Page 70 Racks per hour (19¾" x 19¾")	202	245	245	342	342
Conveyor Speed – feet per minute	5.6 max.	6.9	6.9	9.5	9.5
Dishes per Hour (Average 18 plates per rack)	3,636	6,200	6,200	8,550	8,550
Glasses per Hour (Average 36 per rack)	7,272	11,160	11,160	15,390	15,390
Floor Space – Table to Table (Inches)	66	53⅞	75⅞	63⅞	85⅞
Overall Dimensions – H x W x D (Inches)	70¼ x 67 3/16 x 30¼	70¼ x 55⅛ x 30¼	70¼ x 77⅛ x 30¼	70¼ x 65⅛ x 30¼	70¼ x 87⅛ x 30¼
Motor – See 2 Page 70 (H.P.) Conveyor Drive	Prewash 2 Wash 2 1/6	2 1/6	Pre-Wash 2 Wash 2 1/6	Wash 2 Rinse 2 1/6	Pre-Wash 2 Wash 2 / Rinse 2 1/6
Number of Tanks	2	1	2	2	3
Tank Capacity – Gallons	Pre-Wash 23 Wash 23	23	Pre-Wash 23 Wash 23	Wash 23 Rinse 23	Pre-Wash 23 Wash 23 Rinse 23
Pump Capacity – See 3 Page 70 Gallons per Minute – Weir Test	Combined 265	165	Combined 265	Combined 330	Combined 435
Heating Equipment – **See 4 Page 70** – (For keeping power wash and or power rinse water hot) Gas Burners (with Natural Gas) – BTU per hr.	78,000	78,000	78,000	94,000	94,000
Electric Heating Unit – Size Used	Regulated 15 KW	Regulated 15 KW	Regulated 15 KW	Regulated 25 KW (15 - 10 KW)	Regulated 25 KW (15 - 10 KW)
Rinse – See 5 Page 70 – Minutes operated during hour of maximum operation	60	60	60	60	60
Final Rinse Flow – Gals. per min. At 15 PSI Flow Pressure	1.8	2.20	2.20	1.89	1.89
At 20 PSI Flow Pressure	2.1	2.54	2.54	2.2	2.2
Final Rinse Flow – Gals. per hr. – MAXIMUM At 15 PSI Flow Pressure	108	132	132	114	114
At 20 PSI Flow Pressure	126	152.5	156.5	132	132
Rinse – 20 PSI Flow Pressure Gal./Rack	Hot Water Sanitizing – Chemical Sanitizing .62 - 180°F – .62 - 140°F	Hot Water Sanitizing – Chemical Sanitizing			
		.56 - 180°F – .56 - 140°F	.56 - 180°F – .56 - 140°F	.39 - 180°F – .39 - 140°F	
Steam Consumption – Pounds per hr. – MAXIMUM Approx. 30 lbs. per hr. = 1 boiler H.P. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F maximum	65 lbs./hr.	65 lbs./hr.	65 lbs./hr.	130 lbs./hr.	130 lbs./hr.
Steam Booster, if used on 20 PSI steam – Pounds per hr. - 20 PSI water flowing – 130°F entering water raised to 180°F min.	60 lbs./hr.	60 lbs./hr.	60 lbs./hr.	63 lbs./hr.	63 lbs./hr.
Exhaust Requirements – Cubic feet per minute (CFM) Entrance End	200	200	200	200	200
Discharge End	150	150	150	150	150
Peak Rate of Drain Flow – Gallons per minute (GPM) (Initial rate with full tank)	38	38	38	38	38
Shipping Weight Crated – Approximate	955 lbs.	776 lbs.	1028 lbs.	970 lbs.	1220 lbs.

Side Loading Option SL23*e* and SL30*e*

Listed by UL, Certified by NSF and meets requirements of ASSE Standard No. 1004

An accessory to adapt any Hobart CL*e* Dishwasher to a corner or side loading operation. Adds 23" or 30" to length of machine. Here is a way to save up to 20 square feet or more in your dishroom layout.

Racks of soiled dishes, trays, silverware, etc. are automatically indexed 90° from the soiled dishtable into the dishwasher by means of a stainless steel reciprocating, center-indexing pawl.

Stainless Steel. 100 lbs. Shipping Weight.

Built-In Electric Booster Heater

A built-in, electric, stainless steel, pressure-less (atmospheric pressure), pre-wired and pre-plumbed electric booster heater is now an option for all CL*e* models. This new built-in booster heater represents the best alternative for our customer, as it is designed to deliver the volume of water required by Hobart's exclusive Opti-RinSe™ system. This new enhancement to the world class CL*e* series of dishwashers will simply save: installation cost and coordination, process for ordering equipment, valuable floor space, and operator training. The booster heater is also designed to simplify de-liming procedures, which will promote a longer life cycle as compared to other freestanding booster heaters.

The 5 gallon booster heater is available in 208V, 240V, 480V, 380V or 600V as a 30 KW for 70° temperature rise.

30 KW built-in booster heater standard on all CL*e*R models.

DDU38*e* Direct Drive Unloader

DDU38e shown with CL44e Dishwasher

An accessory which adapts to any CL*e* that automatically discharges the racks at a 90° angle from the operation of the machine onto a clean table. The DDU38*e* is driven by the conveyor drive of the CL*e* and does not require an additional electrical source. The DDU38*e* only adds 38" to the overall length of the machine, but it can save nearly 20 square feet of floor in your dishroom. Stainless steel construction with a 1½" drain fitting.

Blower-Dryer Option for CL*e*

Contact Customer Care for details.

TurboWash II

Listed by UL and UL classified in accordance with NSF Standard No. 2

STANDARD FEATURES:

- Polished stainless throughout. Sinks, drainboards, splashes and rolled rims are 14-gauge.
- Heavy-duty centrifugal pump with 4" diameter intake, 3" diameter outlet, and 300+ GPM.
- 2 H.P. totally enclosed (TEFC) wash pump motor with permanently sealed bearings.
- Stainless steel pump and impeller.
- Self-draining pump.
- Low water protection for wash pump motor with inherent motor protection.
- 8-11½" angled stainless steel wash nozzles.
- 11" high x 2½" deep backsplash.
- On/Off wash pump motor switch.
- Options include wash sink heater, faucets, pre-rinse sprays, lever drains, wash sink sump strainer, automatic shutdown timer, auto fill, wash tank separator, utensil basket, overshelf, undershelf and disposer swirl piping.
- Disposer controls with or without single point electrical connection.
- Available in left-to-right and right-to-left configurations.
- Removable, welded H frame leg sets and adjustable bullet feet.
- Detachable and adjustable height cross rails.
- Dual inlet strainers.

UNIT SIZING SELECTIONS:

- **Soiled and Clean End Edges:** Hemmed, rolled, end splash, dishmachine connection.
- **Soiled and Clean Drainboards:** 12", 18", 20", 24", 30", 36", 42", 48", 54", 60" (Soiled Drainboards 36" and above may include 15" disposer cone). (18½" Clean Drainboard only).
- **Scrappers:** 20", 36" (36" scrapper may include 7" disposer flange.)
- **Wash Sink:** 30", 32", 36", 42", 48", 54", 60". Available as wash sink only for "weld-in" application.
- **Rinse Sink:** 15", 18", 20", 24", 30", 36".
- **Sanitizer Sink:** 18½", 20", 24", 30", 36".
- **Electrical Specifications:** 208-240/60/1, 208-240/60/3, 480/60/3.

Custom configurations to fit your application can be designed. Contact your Hobart representative for further information.

1. **MACHINE RATINGS** Racks per hour ratings represent the maximum mechanical capacity of each dishmachine. For average conditions, base estimate on approximately 70% of the machine capacity and average rack capacity of:

   16-18 9" Dinner Plates Per Rack
   25 Water Glasses Per Rack
   16 Coffee Cups Per Rack
   100 Pieces of Flatware Per Rack

   All Racks 20" x 20".

   Production of clean dishes will vary with factors such as; the type and efficiency of the dishroom layout, traffic flow, amount, type and length of time the food soil has remained on the dishes, relative hardness of water, industry of the dishmachine operator, fluctuations in flow of soiled dishes to the dishroom & so on.

   Your Hobart representative will be glad to help you select the right dishmachine to fit your particular warewashing requirements.

2. **MOTORS & PUMPS** Highly efficient motors, pumps (Weir Tested) and wash systems – designed for each particular model – assure the proper volume of water at the required pressure.

3. **PUMP CAPACITY** Volume of water circulated over dishes is not water consumption. When tank has been filled, water is circulated by the pump.

4. **HEATING EQUIPMENT** Supplied to keep the water hot in the tank, or tanks, of the machine. When electric heat is specified, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch must be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

5. **RINSE WATER** Adequate hot rinse water is essential to operation. Actual consumption of hot water will vary with pressure of the supply, speed at which machine is operated, and the general dish table layout. In estimating hot water requirements the following points should be considered:

   a. Pressure – A flowing pressure of 20 lbs. is ideal. "Flowing Pressure" is indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse water is flowing. Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.

   b. Rate of flow – The figures indicate relatively high momentary requirements of the models on which operation is intermittent (AM Series). For these models, ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.

   c. Temperature – National Sanitation Foundation Standards require final rinse of 180° F minimum for hot water sanitization machines registered on the final rinse thermometer. Where regular hot water supply at the machine is below 180°F, a booster heater is recommended.

      Please refer to booster sizing charts for proper booster size.

To assure prompt handling of your order, include complete data on the following:

USER'S NAME, ADDRESS AND ZIP CODE

SHIPPING DATE REQUIRED

For CL*e* and CL*e*R Dishwashers:

Model Number
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
- Electric
- Gas: Natural or LP Gas
- Steam: Flowing Steam Pressure

For FT Dishwasher:

Model Number
Section Dimensions
Direction of Operation – Right to Left or Left to Right
Electrical Specifications – Voltage • Cycle • Phase

Type of Heat:
- Electric
- Steam: Flowing Steam Pressure, Type: Coils, Injectors

For Final Rinse Water Booster:

Electric
Steam
- Model Number
- Flowing Steam Pressure

Incoming Water Temperature

Include list of desired accessories.

Operator training videos are available at extra cost on selected machines.

Contact your local Hobart office for complete information.

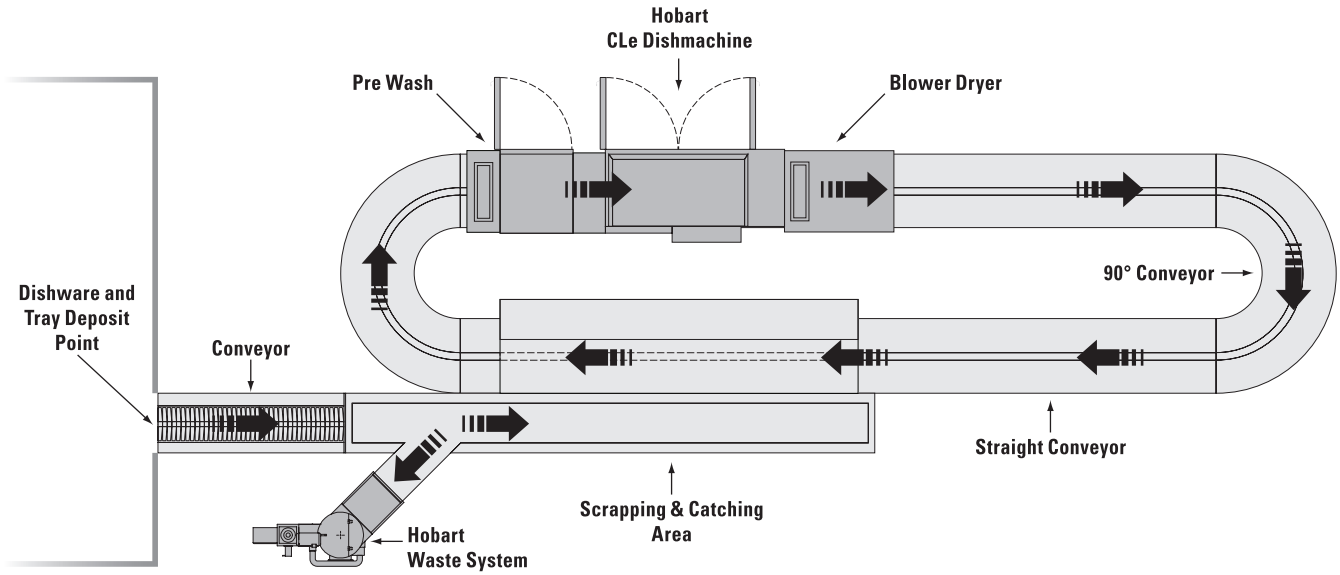
Listed by UL, Certified by NSF, and meets requirements of ASSE Standard No. 1004

Begin with a Hobart CL*e* Series Dishwasher. Add any of the optional extras, such as a prewash unit, a foodwaste disposer, or a waste equipment system. Include an optional blower-dryer, or condenser, and any one of a number of convenient shelves and other accessories. Finally, add dish tables for the soiled and clean areas in a configuration to meet your specific requirements and the automatic rack transport system and you've got one of the most efficient labor saving warewashing systems available.

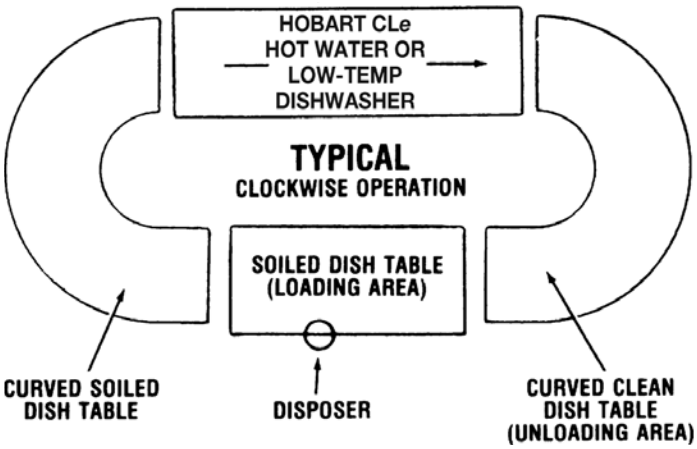
Each FastRack system is designed and built to individual customer requirements. Your Hobart representative will be glad to assist you in planning a successful system to meet your particular needs and available space.

The FastRack System speeds dish handling and operates at money-saving peak capacity.

FastRack Warewashing Systems utilize a Continuous Chain Drive where the stainless steel drive continuously moves the dishracks along the table from the soiled dish end through the dishwasher to the clean dish unloading area.

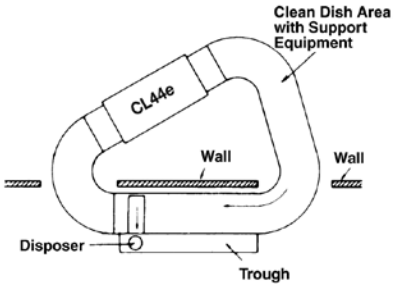


Basic FastRack® Components

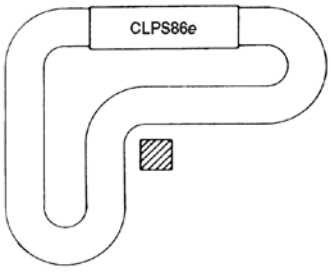


The basic components at left show a clockwise arrangement (counter-clockwise may be specified) using a CL*e* Dishwasher, curved clean dish table, straight soiled dish table with disposer in trough, and curved soiled dish table. However, FastRack Warewashing Systems are not limited to oval configurations. The drawings on the following page show examples of other typical arrangements, such as triangle boomerang.

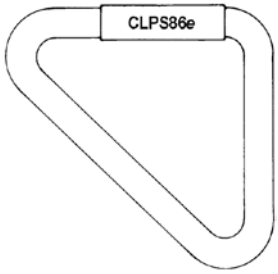
Typical Layouts



A typical thru the wall layout with triangular system isolating soiled ware from the clean ware.



Typical L-Shaped system designed to fit around columns or other physical obstruction. Incorporates large soiled and clean dish areas.



Another of the many various types of layouts that may be incorporated using a FastRack system.

FRCL*e* Series

The heavy line in figures #1 and #2 below indicate location of continuous chain drive.

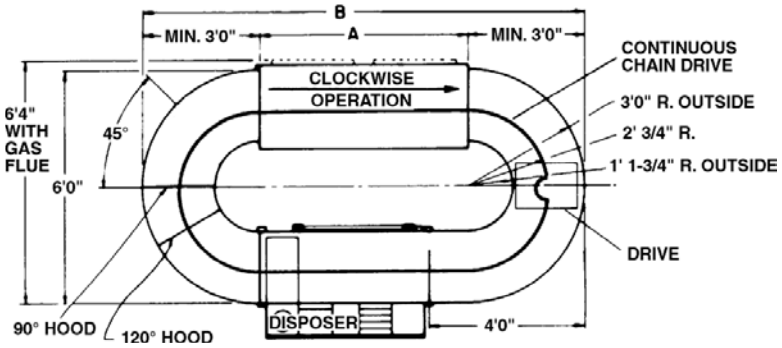


FIGURE #1 Shows an FRCL*e* Series System with a front mounted trough, cross trough and end-mounted disposer. Trough shown with removable sliding grid.

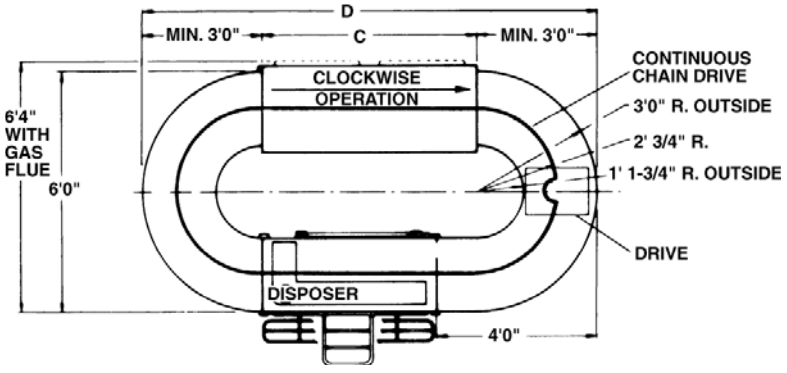


FIGURE #2 Shows an FRCL*e* Series System with a prewash in the straight section. In table trough, cross trough with end mounted disposer. Three-bar tray rail with removable sliding tray loop.

Overall dimensions indicated on the chart below are minimums required for individual CL*e* dishwasher models. These dimensions may be increased, if desired, by adding additional lengths of straight table.

MODEL NO.	Dim. A	Dim. B	MODEL NO.	Dim. C	Dim. D
CL44*e*	3'8"	Add "A" dimensions to that of the curved sections.	**CLPS66*e***	5'6"	Add "C" dimensions to that of the curved sections.
CL54*e*	4'6"		**CLPS76*e***	6'4"	
CL64*e*	5'4"		**CLPS86*e***	7'2"	

Disposers

Basic units are listed by UL

There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built Foodwaste Disposers. A model for every requirement with optional controls, components and adapters. Check the chart below for your specific needs.

Hobart Disposer Selector Chart

Meals Per Day		**200 to 300**	**300 to 500**	**500 to 1000**	**1000 to 2000**	**2000 to 4000**
Restaurant Hotel Hospital	Soiled Dish Table	FD3/125	FD3/150	FD3/200	FD3/300	FD500
Cafeteria Commissary School	Soiled Dish Table	FD3/75	FD3/150	FD3/150	FD3/200	FD3/300
Point of Origin	Veg.-Salad Prep. Area	FD3/75	FD3/125	FD3/125	FD3/150	FD3/200
	Scullery Area	FD3/50	FD3/75	FD3/75	FD3/75	FD3/125

FD3/75

FD3/150

FD500

MODEL NO.	**FD3/50**	**FD3/75**	**FD3/125**	**FD3/150**	**FD3/200**	**FD3/300**	**FD500**
Motor – H.P.	1/2	3/4	1 1/4	1 1/2	2	3	5
Electrical Characteristics	120/208-240/60/1 208-240/480/60/3			120/208-240/60/1 208-240/480/60/3		208-240/ 480/60/3	200-230/460/60/3
Water Inlet (Flow-Controlled) Rate of Flow–Gals. per min.	5	5	5	8	8	8	10
Table Opening Required 16" for 15" cone 19" for 18" cone	Cones are available in 15" and 18" bowl diameters with 7" I.D. throats. Weld-in type 7" I.D. sink or trough adapter is furnished with accessory Group D. Bolt-in type adapter for 3 1/2" to 4" sink drain opening is furnished with accessory Group E. Use only with FD3-50, FD3-75 and FD3-125.						
Height of Drain Outlet From Floor–Based on 34" high table	17 1/2" (with 1 1/2" O.D. tail piece furnished)			17" (outlet flange tapped for 2" pipe)			16 3/4" (outlet flange tapped for 3"[o] pipe)
Shipping Weight–Gross max. of basic unit–Approx.	60 lbs.	60 lbs.	60 lbs.	115 lbs.	115 lbs.	115 lbs.	220 lbs.

NOTE: Adapters are made available to install Hobart Disposers on existing cones. Short upper housing is available for FD3-50, FD3-75, and FD3/125 only.

FOODWASTE DISPOSERS
Accessory Components

GROUP A – For All Models
Use with Long Upper Housing

Vinyl Scrapping Ring

Stainless Steel Silver-Saver Sleeve with Side Feed Hole

Water Swirl

Vacuum Breaker

GROUP C – For All Models
Use with Long Upper Housing

Pre-Rinse Spray with Wall Bracket

Vinyl Silver-Saver Splash Guard Ring

16" x 20" x 7" Stainless Steel Sink with Adapter and Water Inlet

Vacuum Breaker

GROUP B – For All Models
Use with Long Upper Housing

Vinyl Silver-Saver Splash Guard Ring

Water Swirl

Vacuum Breaker

GROUP D – For All Models
Use with Long Upper Housing

Vinyl Silver-Saver Splash Guard Ring

7" I.D. Stainless Steel Weld-in Adapter for Sink

Fixed Direction Water Inlet for Sink

Vacuum Breaker

GROUP E – Models FD3/50 thru FD3/125

NOTE: For use with Short Upper Housing Foodwaste Disposer only

Cover Stopper and Sink Adapter Assembly for 3½" to 4" Sink Opening

Fixed Direction Water Inlet for Sink

Vacuum Breaker

FOODWASTE DISPOSERS
Electrical Controls

Listed by UL for use with FD Disposers

Group 4 – For Models FD3/50 thru FD3/200
Includes:
Manual Reversing Switch
NEMA I Enclosure
NEMA 4 Enclosure Optional
Not available above 250 volts
Optional Solenoid Valve

Group 2 – For All Models
Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Made from NEMA 12 Enclosure
Solenoid Valve

Group 3 – For All Models
Includes:
Magnetic Contactors
Pushbutton Start and Stop
Automatic Reversing
Low Water Pressure Cut-off
Time Delay for water after shutoff
Line Disconnect
Solenoid Valve
Made from NEMA 12 Enclosure

WastePro Series

WastePro Self-Contained Unit

WastePro Remote Unit

Hobart waste equipment makes sure foodservice waste is not your problem. There's no doubt about it – cleanup is a messy job, but Hobart can assist this operation with quality-built waste equipment systems.

- Hobart waste equipment turns food scraps and disposable materials into a semi-dry pulp.
- Pulping process washes waste, reducing odors that attract vermin.
- Reduces operating costs due to less water usage, sewer costs and fewer trash pick-ups.
- Reduces foodservice waste volume up to 88%, depending on waste mix.
- Immediate processing of waste materials right in the kitchen, trims handling costs.
- Available in either self-contained or remote systems.

Self-Contained Unit

- The grinding unit/tank and the water press are mounted together in one piece.

Remote Unit

- The grinding unit/tank can be located in one location and the waterpress in another. This would be an ideal alternative when the grinding unit/tank is located in the dishroom and the waterpress discharging the pulped garbage is located in a garbage room elsewhere.

Units are designed to meet customer needs & requirements.

STANDARD FEATURES:

PULPER:

- Pulper Tank:
  - 25½" diameter
  - Cast 316 stainless steel
- Pulping Disc:
  - 5½" diameter stainless steel
- Rotating Delta Shearing Cutters:
  - Investment cast 17-4 stainless steel cutting edges
  - Mounted on pulping disc to provide horizontal shearing action
- Particle Sizing Ring:
  - Investment cast 17-4 stainless steel
  - Mounted on pulping disc to provide horizontal shearing action
- Stationary Shearing Cutters:
  - 57 tool steel provide shearing action
- Legs:
  - Tubular stainless steel
  - Adjustable ¾" in either direction
- Water consumption (0-4 GPM with 25 psi line pressure)

FREE STANDING MODELS:

- Tray Assembly:
  - Stainless steel construction
  - Trough 9" or 12" wide
  - Removable splash curtain
  - 25" long tray
- Hinged Cover Plate:
  - Interlocked to prevent operation when opened

UNDERCOUNTER MODELS:

- Cover plate
- Integrated interlock switch *(rubber boot is included with pulper tank lid)*

HOBART SERVICE PROGRAMS

SERVICE REPAIRS (Warranty/Non-Warranty)

- Rapid response time (especially on emergency repairs)
- Specially trained service technicians
- 24-hour emergency service
- Genuine OEM parts used
- 90-day service warranty on all repair work completed
- Technicians have the ability to work on most brands of commercial food equipment

DELIVERY AND INSTALLATION

- Single point coordination for equipment installations
- Removal and disposal of any existing equipment
- Final hook-ups to existing electric, water, drain, gas, steam, etc.
- Free post-installation equipment performance check
- Flexible scheduling for "non-peak" or "off-hours"

EXTENDED WARRANTY CONTRACTS

- Purchased at the time of the original equipment sale
- Ensures continuous service contract coverage in the second year
- Automatically kick in when the warranty period expires
- Standard service contract terms apply
- 20% discount off standard contract rates

SERVICE CONTRACTS

- Allows customers to "budget" service costs
- Cover standard repairs (parts and labor)
- No travel charges within 50 miles of a Hobart office
- Special rates available for overtime and holiday calls
- Flexible terms and customized coverage options

PREVENTIVE MAINTENANCE

- Lengthens equipment life and enhances operating efficiency
- Includes regularly scheduled basic maintenance tasks
- Formal checklist used with recommended procedures
- Any required repairs will be identified and can be performed on the spot (if requested)
- Flexible terms – single call or ongoing contractual agreements available

PARTS AND ACCESSORIES

- Locally stocked based on market demand
- Genuine Hobart, Baxter, Vulcan, Traulsen and Wolf parts provided
- Overnight shipping available nationwide
- Over 35,000 parts – $36 million worth – in our National Distribution Center ready for overnight shipping
- $58 million in parts in our trucks
- $65 million in offices around the country

IN-HOUSE SERVICE SUPPORT

- Hobart service expertise backs up your maintenance personnel with a wide range of programs tailored to your exact needs. As a result, you get the best performance from your people – and from your Hobart equipment. Key elements of Hobart's support program include:
  - Technical manuals
  - Parts availability program
  - Preventive maintenance program
  - Local technical support
  - Recommended parts stocking guidelines
  - Fee-based training programs

WATER TREATMENT SYSTEMS

- Designed to enhance equipment performance, quality, and prolong its life cycle
- Hobart technicians can provide everything your equipment needs, from installation, service on your equipment, and maintaining your cartridge replacements

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To reach your local Hobart office for Service and Parts and to learn more about Hobart's National Service Programs, contact your local Hobart representative or call 1-888-4HOBART

You can also find information on our website: www.hobartservice.com

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HOBART IMPORTANT NUMBERS

Hobart Equipment Customer Care:

1-800-333-7447 – Inquiries about customer orders

Hobart Equipment Customer Care can be reached on e-mail through our web page at www.hobartcorp.com

PROUD SUPPORTER OF YOU

BUILDING SUSTAINABILITY

Conserve water. Be stingy with energy. Reduce waste. With Hobart and Traulsen, you can count on our LEED-accredited food equipment specialists to help make your foodservice operation more sustainable. To find out how we can support your sustainability efforts, call 888-4HOBART or visit us at www.hobartcorp.com/sustainabledesign.

HOBART
Proud supporter of you.™

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